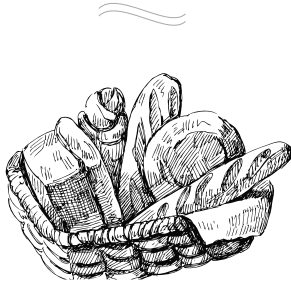


HOLBORN

DINING ROOM

A LA CARTE



MILK AND HONEY SOURDOUGH

Abernethy handmade butter

652 kcal • 4

DRINKS

Gusbourne Blanc de Blancs

Kent, United Kingdom

20 • 95

'R' de Ruinart Brut

Champagne, France

24 • 130

Ruinart Rosé

Champagne, France

30 • 165

White

Albariño blend,
Terras Gauda O Rosa

Rías Baixas, Spain

18 • 70

Rosé

Château Minuty 'Rosé et Or'

Côtes de Provence, France

22 • 85

Red

Pinot Noir, Evolution

Sokol Blosser

Oregon, USA

20 • 75

STARTERS

Watercress velouté & Spring vegetables • (V) 140 kcal 14

Venison & black pudding Pâté en croûte 17

Pistachio, prune & fig chutney • 352 kcal

Griddled tiger prawns 22

Garlic butter • 114 kcal

Roast Orkney scallops 26

Curried cauliflower puree, pomegranate dressing,

onion bhaji • 315 kcal

Rare breed pork & white pudding scotch egg 18

Caper mayonnaise • 345 kcal

Sweet potato, bitter leaves, wild rice salad 18

Avocado puree, house dressing • (V) 217 kcal

Chicken liver parfait 17

Toasted baguette, cherry puree • 297 kcal

Courgette, mint & lemon salad



BLACK FOOT CHARCUTERIE

Dried ham • 160 kcal

Salami • 247 kcal

Lonza • 248 kcal

Coppa • 240 kcal

Smoked dairy beef bresaola • 160 kcal

Individual 16

Selection 28

SEAFOOD

Cumbrae oysters 25/ 49

Half dozen • dozen

58.7 kcal / 177 kcal

Dorset white crab & pea tart 24

Pea salsa & lovage mousse • 287 kcal

50g Kings Imperial caviar 88

Crème fraîche & blinis • 210 kcal

Scallop ceviche 25

Seaweed oil, pickled kohlrabi,

shiso dressing • 100 kcal

Seafood platter (to share) 95

Cumbrae oysters, Devonshire crab,

king prawns, lobster claw • 326 kcal

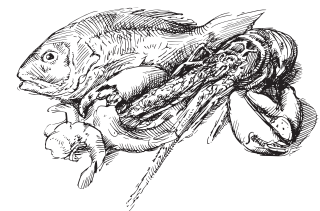
Octopus carpaccio 20

Coriander, citrus dressing • 115 kcal

King prawn salad 24

Marie Rose sauce, avocado puree, gem

lettuce, paprika • 245 kcal



Holborn Dining Room partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.

Please advise your server if you have any allergies or require information on ingredients used in our dishes.

All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.

(v) Vegetarian (V) Vegan

PIES

Please allow thirty minutes for cooking time

Chicken, chestnut mushroom,
leek fondue & tarragon pie
Garden peas • 842 kcal

Slow roasted lamb shoulder pie
Aubergine, salsa verde,
garlic puree • 838 kcal

Hand raised pork pie
Pork shoulder, smoked bacon,
fennel seed, sage • 896 kcal

Dauphinoise potato pie
Comté, caramelised onion,
parsley sauce • (V) 734 kcal

Braised beef steak pie
Blue cheese, peppercorn

MAINS

Whole Dover sole
Caper & parsley beurre noisette,
preserved lemon • 334 kcal

Cod fillet
Sauce vierge, broccoli puree, taramasalata • 315 kcal

Beer battered Haddock & chips
Tartar sauce, lemon • 785 kcal

50 Day aged Cornish rare breed sirloin
Choice of peppercorn, chimichurri or
béarnaise • 644 kcal

50 Day aged ribeye of beef
Choice of peppercorn, chimichurri or
béarnaise • 644 kcal

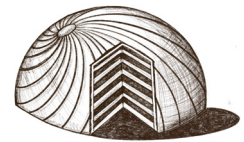
Whole grilled courgette
Romesco sauce, basil, mint • (v) 225 kcal

Holborn beef burger
Cheddar, bacon, red onion chutney,
truffle fries • 765 kcal

Shrimp burger
Siracha mayo, lettuce, tomato, chips • 454 kcal

Maubourguet duck breast
Cherry puree, turnips, baby beetroot • 654 kcal

Heritage beetroot & hispi cabbage Wellington
Romesco sauce • (V) 597 kcal



JOIN US FOR SUNDAY ROAST



Ask a member of the
team for more details

SIDES

Roasted carrots
Thyme butter • (v) 142 kcal

Garden peas, bacon &
gem lettuce • 186 kcal

Mash potatoes • (v) 231 kcal

Truffle & parmesan fries
• (v) 474 kcal

New potatoes
Mint • (v) 226 kcal

Grilled tender stem broccoli
Romesco sauce, hazelnuts
• (v) 236 kcal

Butterhead lettuce, radish,
herbs cream • (v) 113 kcal

Chips • (v) 450 kcal

Mac & cheese
Roasted garlic & thyme
• 373 kcal

252 High Holborn, London, WC1V 7EN
T: +44 (0) 20 3747 86330
E: info@holborndiningroom.com
holborndiningroom.com
instagram /HolbornDiningRoom

(v) Vegetarian (V) Vegan



DESSERTS

All at 14

Peach verbena savarin
Vanilla cream • 434 kcal

Apricot, rosemary bakewell
Apricot sorbet • 502 kcal

Praline, coffee tart, mascarpone ice cream
Mascarpone ice cream • 523 kcal

Strawberries & cream
Elderflower lemon sorbet • 434 kcal

Dorset blueberry Pavlova (V)
Berry violet sorbet • 442 kcal

Selection of Housemade Ice Creams and
Sorbets • 236 kcal

10



BRITISH CHEESE SELECTION

18 • 446 kcal

Maida Vale
IPA rind washed – Berkshire

Clara
Ash sprinkled goats' cheese – Worcestershire

Montgomery
Unpasteurised cheddar – Somerset

Waterloo
Soft cheese – Berkshire

Isle of Wight Blue
Naturally rinded soft ewe's cheese – Hampshire

COFFEE

Espresso	5
Double Espresso	6.5
Cortado	5
Ristretto	5
Macchiato	5
Americano	6.5
Cappuccino	6.5
Cafe latte	6.5
Flat white	6.5
Mocha	6.5
Filter coffee	6.5
Hot chocolate	6.5
Matcha latte	6.5
Turmeric latte	6.5

MARIAGE FRÈRES TEA

English Breakfast	6.5
Earl Grey	6.5
Lapsang	6.5
Marco Polo	6.5
Fuji Yama (Green Tea)	6.5
Rouge Bourbon Vanilla Rooibos	6.5
Peppermint	6.5
Verbena Citrodora	6.5
Chamomile	6.5
Jasmine Mandarin	6.5

AFTERS

Barros 10yo Tawny NV <i>Douro Valley, Portugal</i>	16
Graham's Colheita 1994 <i>Douro Valley, Portugal</i>	30
Warre's LBV Bottle Aged 2008 <i>Douro Valley, Portugal</i>	16
Pedro Ximénez 'San Emilio' Lustau NV 14 <i>Jerez, Spain</i>	
Sauternes Castelnau de Suduiraut 2012 <i>Bordeaux, France</i>	18
Recioto della Valpolicella, Rocolo Grassi 2008 <i>Veneto, Italy</i>	35