

PIE ROOM

STARTERS

Pea and mint soup (v)
feta, lemon and rosemary focaccia

Gin cured salmon
pickled cucumber, Guinness soda bread

Burrata (v) (gf)
green sauce, colossal olives

Rare breed pork &
white pudding scotch egg
caper mayonnaise

Endive, pear & walnut salad v (gf)
house dressing

MAINS

Chickpea panisse (v)
wild mushroom & artichoke fricasse

Shrimp burger
Jalapeno tartare

Roast pork belly
chorizo stuffing & white bean stew

Heritage beetroot & hispi Wellington v
Romesco sauce

PIES

(please allow 30mins for cooking time)

Chicken pie
*chestnut mushroom & tarragon,
garden peas*

Hand raised pork pie
*pork shoulder, smoked bacon,
fennel seed & sage*



Dauphinoise potato, Winterdale
cheddar & caramelised onion pie
parsley sauce (v) (gf)

Curried mutton pie
mango salsa, curry sauce

Beef cheek & celeriac steamed suet pudding
bone marrow gravy

SIDES

Heritage carrots
mustard butter

Sprouting broccoli
almond butter

Mashed potatoes

Green garden salad v

Chips

(v) Vegetarian v Vegan (gf) Gluten free

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.

DESSERTS

Lemon Elderflower (gf)

Lemon posset, Elderflower jelly, Blueberries

Apricot Almond

Apricot Almond Cake, Toasted Almond, Whipped Crème Fraiche

Cherry Vanilla Choux

Chocolate Choux Bun, Cherries, Vanilla cream, Chocolate Sauce

Raspberry Eton Mess ✓

Vegan Meringue, Vegan Chantilly, Raspberries, Raspberry Jus



British cheese selection

TEA & COFFEE

Mariage Frères Tea

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

Coffee


At Holborn Dining Room, we use sustainable and organic certified coffee

Espresso, Double Espresso, Filter Coffee, Macchiato, Latte, Flat White, Cappuccino, Americano, Mocha

252 High Holborn, London, WC1V 7EN

T: +44 (0) 20 3747 8633. E: info@holborndiningroom.com

holborndiningroom.com

/HolbornDiningRoom 

/HolbornDining 