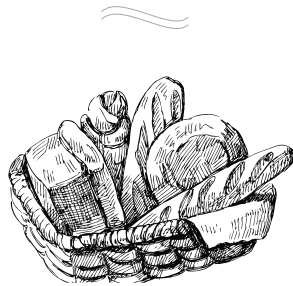


A LA CARTE



MILK AND HONEY SOURDOUGH

Abernethy handmade butter
275 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

Celeriac & pear soup • (v) 140 kcal
Pickled pear, nasturtium

Venison & smoked bacon Pâté en croûte
Hazelnuts, pear, fig chutney • 352 kcal

Griddled tiger prawns
Garlic butter • 114 kcal

Roast Orkney scallops
Curried cauliflower puree, pomegranate dressing,
onion bhaji • 315 kcal

Rare breed pork & white pudding scotch egg
Caper mayonnaise • 345 kcal

Sweet potato, bitter leaves, wild rice salad
Avocado puree, house dressing • (V) 217 kcal

Baked root vegetables salad
English apple, candied walnut, sweet mustard dressing
• (v) 312 kcal



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
Half dozen • dozen
58.7 kcal / 177 kcal

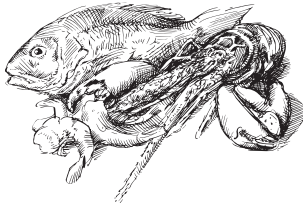
Dorset white crab & pea tart
Lovage mousse • 287 kcal

50g Kings Imperial caviar
Crème fraîche & blinis • 210 kcal

Seafood platter (to share)
Cumbrae oysters, Dorset crab,
king prawns, lobster claw • 326 kcal

Smoked salmon rilette
Pickled cucumber & Irish soda bread • 245 kcal

Octopus carpaccio
Coriander, citrus dressing • 115 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.

PIES

Please allow thirty minutes for cooking time

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

Game pie
Thyme stuffing, blackberry jus • 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 • 896 kcal

MAINS

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

Herb crust cod fillet
Mussels, clams, caviar, smoked red dulse,
dill beurre blanc • 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

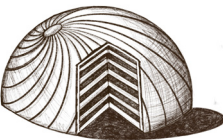
Grilled miso glazed aubergine
Mushroom puree, garlic, kale crisps • (v) 225 kcal

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

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

Lake District farm venison
Smoked beetroot puree, pickled pear,
green peppercorn sauce • 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



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SIDES

Roasted carrots
Thyme butter • (v) 142 kcal

Braised red cabbage • 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

(v) Vegetarian (V) Vegan

DESSERTS

All at 14

St Clements posset

Mandarin sorbet • 234 kcal

Caramelised vanilla rice pudding

Plum compote • 302 kcal

Sticky toffee pudding

Whiskey ice cream • 434 kcal

Amedei Chocolate Black forest Choux

Hot chocolate sauce • 414 kcal

Roasted pineapple (✓)

Coconut sorbet • 242 kcal

Selection of housemade ice creams &
sorbets • 236 kcal

10



BRITISH CHEESE SELECTION

21 • 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

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

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 Citroedora	6.5
Chamomile	6.5
Jasmine Mandarin	6.5

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

AFTERS

Barros 10yo Tawny NV <i>Douro Valley, Portugal</i>	16
Château Minuty ‘Gabriel’ 2019 <i>Côtes de Provence, France</i>	30
Warre’s LBV Bottle Aged 2009 <i>Douro Valley, Portugal</i>	16
Pedro Ximénez‘San Emilio’Lustau NV <i>Jerez, Spain</i>	22
Sauternes Castelnaud de Suduiraut 2014 <i>Bordeaux, France</i>	18
Recioto della Valpolicella, Roccolo Grassi 2008 <i>Veneto, Italy</i>	35