

SET MENU

STARTERS

Celeriac & pear soup

Pickled pear, Nasturtium • (v) 140 kcal

Venison & smoked bacon Pâté en croûte

Hazelnuts, pear, fig chutney • 352 kcal

Sweet potato, bitter leaves, wild rice salad

Avocado puree, house dressing • (✓) 297 kcal

Baked root vegetables salad

English apple, candied walnut, sweet mustard dressing

• (✓) 312 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.

252 High Holborn, London, WC1V 7EN
T: +44 (0) 20 3747 8633.
E: info@holborndiningroom.com
holborndiningroom.com
[instagram /HolbornDiningRoom](https://www.instagram.com/HolbornDiningRoom)

MAINS

Grilled miso glazed aubergine

Mushroom puree, garlic, kale crisps • (✓) 225 kcal

Shrimp burger

Sriracha 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 • (✓) 597 kcal

SIDES

Roasted carrots

Thyme butter • (v) 142 kcal

Macaroni cheese

Roasted garlic & thyme • 373 kcal

Butterhead lettuce, radish,

herbs cream • (v) 113 kcal

Grilled tender stem broccoli

Romesco sauce, hazelnuts

• (v) 236 kcal

Chips • (v) 450 kcal

PIES

Please allow thirty minutes for cooking time

Chicken, chestnut mushroom, leek
fondue & tarragon pie

Garden peas • 842 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

Game pie

Thyme stuffing, blackberry jus • 838 kcal

Braised beef steak pie

Blue cheese, peppercorn • 896 kcal



DESSERTS

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 (V)
Coconut sorbet • 242 kcal

Selection of housemade ice creams and
sorbets • 236 kcal



BRITISH CHEESE SELECTION

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

MARIAGE FRÈRES TEA

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

AFTERS 100ml

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 <i>Jerez, Spain</i>	14
Sauternes Castelnau de Suduiraut 2012 <i>Bordeaux, France</i>	18
Recioto della Valpolicella, Roccolo Grassi 2008 <i>Veneto, Italy</i>	35