

LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

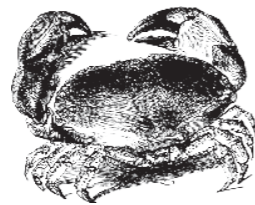
Roast cauliflower & potato soup (v) <i>blue cheese & focaccia</i>	9	Salt & pepper squid <i>preserved lemon mayonnaise</i>	12
Gin cured salmon <i>pickled cucumber</i>	15	Country pork & pistachio en croûte <i>pickled mustard seeds</i>	13
Burrata (v) <i>green sauce, olives, lemon</i>	15	Chicken salad <i>avocado, smoked bacon</i>	13
British charcuterie board	20	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10
Heritage pumpkin salad (v) <i>pickled walnuts & green sauce</i>	12		

SEAFOOD COUNTER

Jersey rock oysters
half dozen/dozen 20/40

Shellfish cocktail 18

Atlantic prawns
half pint/pint 12/18



Griddled prawns 16
lemon, garlic butter

Hot buttered shrimps 14
sourdough toast

Cornish crab toast 15
avocado, Bloody Mary jelly

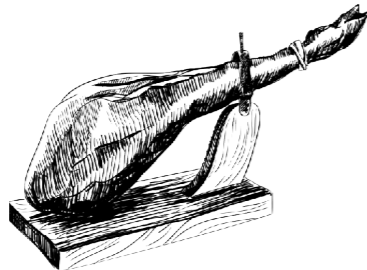
COLD COUNTER

*Rare breed free range charcuterie
all at 8*

Rabbit, port & prune salami

Air dried beef

Smoked mutton



British charcuterie board 20

Hackney culatello

Cornish coppa

Blood, chocolate & red wine
salami

MAINS

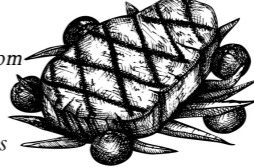
PIES

(please allow 30mins for cooking time)

Curried mutton pie 22 <i>Slow cooked shoulder, mango salsa</i>		Steak & kidney pudding 22 <i>Braised cheek & chuck, onions</i>
Chicken, girolle & tarragon pie 22 <i>Garden peas</i>		Hand raised pork pie 22 <i>Pork shoulder, smoked bacon, fennel seed & sage</i>
Potato, Comté & caramelised onion pie (v) 20 <i>parsley sauce</i>		

Steak tartare <i>sourdough crisps, green salad</i>	22	Olive panisse (v) <i>sprouting broccoli, tomato sauce vierge</i>	18
Smoked haddock <i>poached egg, mustard sauce</i>	18	Fillet of cod <i>toasted sourdough, lemon & caper butter mashed potato</i>	26
Shrimp burger <i>jalapeño tartare</i>	19	Fish & chips <i>mushy peas</i>	19
Squash, sage & spelt risotto (v) <i>Spenwood cheese</i>	18	Fish finger sandwich <i>crushed peas, tartare sauce</i>	12
Daily fish special <i>please ask your waiter</i>	21		

ROAST & GRILL

35 Day aged rib eye 30 <i>green peppercorn sauce, grilled mushroom</i>		Roast Suffolk pork belly 23 <i>Bramley apple, sage jus</i>
Holborn beef burger 24 <i>cheddar, smoked pancetta, truffle fries</i>		Dover sole 44 <i>brown butter, lemon, parsley</i>
Handmade sausage of the week 20		50 Day aged Cornish rare breed sirloin 34 <i>béarnaise sauce</i>

SIDES

all at 6

Carroll's heritage potatoes <i>rosemary butter</i>	Truffle & parmesan fries
Mashed potatoes	Heritage carrots <i>cumin butter, macadamia</i>
Champ	Hispi cabbage <i>thyme, bacon</i>
Green garden salad	Mixed bean salad <i>mint relish</i>
Chips	

(v) Vegetarian dishes. 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 12.5% discretionary service charge will be added to your bill.

DESSERTS & WINES

all at 9

Jelly & ice cream
berries, mascarpone

Lemon Tart
crème fraîche

Pear & Pump street
chocolate sponge
ginger ice cream

Paris-Brest
pistachio, raspberry & white chocolate

Mandarin curd slice
coconut ice cream

Apple tart tatin
vanilla ice cream

Sauternes “La Chapelle de Lafaurie-Peyraguey”
2009, Bordeaux, France

Moscato D’Asti Moncucco, fontanafredda
2016, Piedmont, Italy

Moscatel Ariyanas, Bodegas Bentomiz
2011, Sierra de Malaga, Spain

Mataro Alella, Cellers Alta Alella
2012, Catalunya, Spain

Maury Solera 1928 Cask No. 765
Roussillon, France

Tokaji Noble Late Harvest Royal Tokaji
2015, Tokaji, Hungary

British cheese selection 15

Sauternes Chateau Lafaurie-Peyraguey 16
1998, France

Ice cream & sorbet 7

Selection of homemade petit fours 6



PORT

Quinta do Passadouro LBV Port 8
2010, Douro, Portugal

Quinta de la Rosa 10 Year Tawny Port 8
NV, Douro, Portugal

Quinta do Passadouro Vintage Port 12
2010, Douro, Portugal

TEA AND COFFEE

all at 5.5

Mariage Frères Tea

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

Coffee

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

252 High Holborn, London, WC1V 7EN

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holbordiningroom.com



DINNER

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Roast cauliflower & potato soup (v) <i>blue cheese & focaccia</i>	9	Lobster thermidor tart	18
Chicken salad <i>avocado, smoked bacon</i>	13	Gin cured salmon <i>pickled cucumber</i>	15
Country pork & pistachio en croûte <i>pickled mustard seeds</i>	13	Grilled octopus <i>native breed chorizo, aioli</i>	15
Salt & pepper squid <i>preserved lemon mayonnaise</i>	12	Burrata (v) <i>green sauce, olives, lemon</i>	15
Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10	Heritage pumpkin salad (v) <i>pickled walnuts & green sauce</i>	12

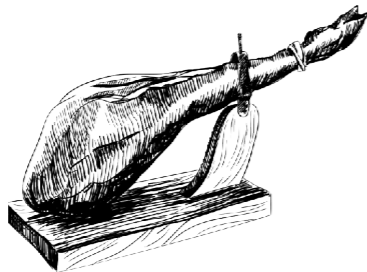
SEAFOOD COUNTER

Jersey rock oysters <i>half dozen/dozen</i>	20/40	Griddled prawns <i>lemon, garlic butter</i>	16
Shellfish cocktail	18	Hot buttered shrimps, <i>sourdough toast</i>	14
Atlantic prawns <i>half pint/pint</i>	12/18	Cornish crab toast <i>avocado, Bloody Mary jelly</i>	15

COLD COUNTER

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all at 8

Rabbit, port & prune salami
Air dried beef
Smoked mutton



Large charcuterie board 20

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Cornish coppa
Blood, chocolate & red wine salami

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Shrimp burger <i>jalapeño tartare</i>	19	Fillet of cod <i>toasted sourdough, lemon & caper butter, mashed potato</i>	26
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SIDES

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Truffle & parmesan fries	Carroll's heritage potatoes <i>rosemary butter</i>
Heritage carrots <i>cumin butter, macadamia</i>	Mashed potatoes
Champ	Hispi cabbage <i>thyme & bacon</i>
Mac & cheese <i>smoked cheddar, roast garlic</i>	Green garden salad
Chips	Mixed bean salad <i>Mint relish</i>

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