

SET MENU

STARTERS

French onion and cider soup

Grilled sourdough • 140 kcal

Venison and smoked bacon pâté en croûte

Pear and apple chutney • 352 kcal

Curried octopus carpaccio

Lime dressing and coriander • 345 kcal

Baked root vegetable salad

English pear, blue cheese candied walnut and sweet mustard dressing (v) • 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

Miso glazed celeriac

Crispy shallot, rocket, celeriac and apple purée ✓ • 225 kcal

Roast salmon fillet

Fennel purée, toasted hazelnut, grapefruit and chicory salad • 286 kcal

Shrimp burger

Sriracha mayo, lettuce, tomato, chips • 454 kcal

Roasted corn-fed chicken breast

Grain mustard, English peas, woodland mushrooms • 286 kcal

SIDES

Mixed leaf salad

Pea shoots and herb cream (v) • 113 kcal

Heritage carrots

Orange glazed (v) • 113 kcal

Braised red cabbage

(v) • 236 kcal

Chips (v) • 450 kcal

Brussels sprouts

Sage, crispy shallots and chestnut • 216 kcal

PIES

Please allow thirty minutes for cooking time

Chicken, chestnut mushroom, leek fondue & tarragon pie

Garden peas • 842 kcal

Potato pie & truffle purée

Comté, caramelised onion (v) • 734 kcal

Hand raised pork pie

Pork shoulder, smoked bacon, fennel seed, sage • 896 kcal

Braised beef steak pie

Blue cheese, peppercorn • 896 kcal



(v) Vegetarian • ✓ Vegan

DESSERTS

Sticky Toffee Pudding

London tea chai caramel sauce, vanilla ice cream

• 425 kcal

Pecan Coffee Choux

Coffee bean ganache, pecan praline, hot chocolate sauce

• 234 kcal

Caramelised Apple Tart

Kent apple tartin, vanilla rice pudding, miso caramel sauce

• 302 kcal

70% Chocolate Pudding

Cocoa ice cream, chocolate spiral

• 434 kcal

Spiced Plum Crumble ✓

Plum compote, hazelnut, vegan vanilla ice cream

• 296 kcal

Selection of housemade ice creams and

sorbets • 236 kcal



BRITISH CHEESE SELECTION

446 kcal

Wigmor

Soft sheep cheese – Berkshire

Sinodun Hill

Ripened goats' cheese – Oxfordshire

Kentish Blue

Young blue cheese – Kent

Spenwood Ewe

*A hard-pressed cheese made from unpasteurised
ewe's milk – Berkshire*

(v) Vegetarian • ✓ Vegan

COFFEE

Espresso

Double Espresso

Cortado

Ristretto

Macchiato

Americano

Cappuccino

Cafe latte

Flat white

Mocha

Filter coffee

Hot chocolate

Matcha latte

Turmeric latte

LONDON TEA EXCHANGE

English Breakfast

Earl Grey

Darjeeling

Sencha Fuji (Green Tea)

Rooibos

Imperial Jasmine

Chamomile

White Chai

Moroccan Mint

AFTERS 75ml

Warre's LBV Bottle Aged 2009 22

Douro Valley, Portugal

Mataró Dolç 2020 12

Alta Alella, Spain

Pedro Ximénez 'San Emilio' Lustau NV 15

Jerez, Spain

Sauternes 18

Castelnau de Suduiraut 2014

Bordeaux, France

Tokaji Édes Szamorodni Dorgó 2018 16

Tokaji, Hungary

Grahams 30 y.o Aged Tawny 25

Douro Valley, Portugal

Sweet Flight Selection 50ml 24

Sauvignon Blanc 'Apasionado' 14

José Pariente 2021

Rueda, Spain