

# A LA CARTE



## MALTED PORRIDGE 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

31 • 170

White

Albariño blend,  
Terras Gauda O Rosa  
Rías Baixas, Spain

18 • 70

Rosé

Château Minuty 'Rosé et Or'  
Côtes de Provence, France

22 • 96

Red

Pinot Noir, Evolution  
Sokol Blosser  
Oregon, USA

20 • 75

## STARTERS

- Butternut squash soup  
Walnut pesto, grapefruit, sapphire (v) • 140 kcal 14
- Rabbit & pistachio pâté en croûte  
Fig chutney • 352 kcal 19
- Griddled tiger prawns  
Garlic butter • 114 kcal 22
- Tuna Tartare  
Avocado purée, coriander, apple • 254 kcal 26
- Rare breed pork & white pudding scotch egg  
Caper mayonnaise • 345 kcal 18
- Isle of Wight Tomato salad  
Burrata, basil dressing (v) • 306 kcal 18
- Spring bitter leaves salad  
Chickpea, feta, oregano dressing (v) • 345 kcal 17



## BLACK FOOT CHARCUTERIE

Dried ham • 160 kcal

Salami • 247 kcal

Coppa • 240 kcal

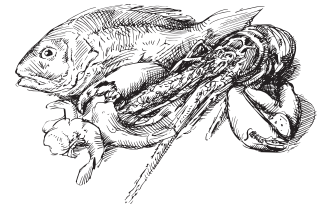
Smoked dairy beef bresaola  
• 160 kcal

Individual • 16

Selection • 27

## SEAFOOD

- Cumbrae oysters  
Half dozen • dozen 25/ 49  
58.7 kcal / 177 kcal
- Maldon oysters  
Half dozen • dozen 26/52  
58.7 kcal / 177 kcal
- Native lobster & crab salad  
Avocado, cucumber, Marie Rose sauce,  
caviar • 287 kcal 32
- 50g Kings Imperial caviar  
Crème fraîche & blinis • 210 kcal 88
- Seafood platter (to share)  
Cumbrae oysters, Dorset crab,  
king prawns, lobster claw • 326 kcal 95
- Smoked salmon rilette  
Pickled cucumber & Irish soda bread • 245 kcal 20
- Tandoori octopus carpaccio  
Lime dressing • 415 kcal 26



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, 32  
leek fondue & tarragon pie  
*Garden peas • 842 kcal*

Potato pie & truffle purée 28  
*Comté, caramelised onion (v) • 734 kcal*

Hand raised pork pie 28  
*Pork shoulder, smoked bacon,  
fennel seed, sage • 896 kcal*

Braised beef steak pie 36  
*Blue cheese, peppercorn • 896 kcal*

## MAINS

Whole Dover sole 60  
*Caper & parsley beurre noisette,  
preserved lemon • 334 kcal*

Roast Salmon fillet 34  
*Crème fraîche potato salad,  
and pickled cucumber • 675 kcal*

Beer battered haddock & chips 29  
*Tartar sauce, lemon • 785 kcal*

Roast lamb rump 42  
*Olive oil mash, artichokes,  
balsamic jus • 684 kcal*

50 Day aged ribeye of beef 44  
*Choice of peppercorn, chimichurri or  
béarnaise • 644 kcal*

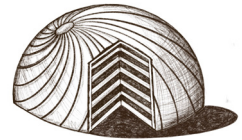
Grilled miso glazed aubergine 27  
*Mushroom purée, garlic,  
kale crisps ✓ • 225 kcal*

Holborn beef burger 32  
*Cheddar, bacon, red onion chutney,  
truffle fries • 765 kcal*

Shrimp burger 29  
*Sriracha mayo, lettuce, tomato, chips • 454 kcal*

Roasted corn-fed chicken breast 36  
*Grain mustard, English peas,  
woodland mushrooms, herb emulsion • 286 kcal*

Heritage beetroot & hispi cabbage Wellington 28  
*Romesco sauce ✓ • 597 kcal*



## JOIN US FOR SUNDAY ROAST



Ask a member of the team for more details

## SIDES

Roasted carrots 8  
*Thyme butter (v) • 142 kcal*

Mash potatoes (v) • 231 kcal 8

Truffle & parmesan fries (v) 9  
*• 474 kcal*

New potatoes 8  
*Mint (v) • 226 kcal*

Grilled tender stem broccoli 8  
*Garlic, lemon, cashew nuts (v)  
• 236 kcal*

Mixed leaf salad 8  
*Peas shoots and herb cream (v)  
• 113 kcal*

Sweet potato, chicory, 8  
wild rice salad ✓ • 217 kcal

Chips (v) • 450 kcal 8

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## DESSERTS

All at 14

Custard Tart

*Vanilla Custard Brûlée Tart, Caramel Popcorn Ice Cream • 234 kcal*

Cheesecake

*Essex Strawberries, Wild Strawberry Sorbet • 302 kcal*

Sacher

*Valrhona Tianori Chocolate Pavé, Apricot Rosemary Sorbet • 434 kcal*

Peach Melba

*Poached Peach, Raspberry Sorbet, Almond Brittle • 414 kcal*

Blueberry Elderflower Eton Mess

*Elderflower Chantilly, Meringue ✓ • 342 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*

## LONDON TEA EXCHANGE

English Breakfast	6.5
Earl Grey	6.5
Darjeeling	6.5
Sencha Fuji (Green Tea)	6.5
Rooibos	6.5
Imperial Jasmine	6.5
Chamomile	6.5
White Chai	6.5
Moroccan Mint	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

	75ml
Warre's LBV Bottle Aged 2009 <i>Douro Valley, Portugal</i>	22
Mataró Dolç 2020 <i>Alta Alella, Spain</i>	12
Pedro Ximénez 'San Emilio' Lustau NV 15 <i>Jerez, Spain</i>	18
Sauternes Castelnau de Suduiraut 2014 <i>Bordeaux, France</i>	18
Tokaji Édes Szamorodni Dorgó 2018 <i>Tokaji, Hungary</i>	16
Grahams 30 y.o Aged Tawny <i>Douro Valley, Portugal</i>	25
Sweet Flight Selection 50ml	24
Sauvignon Blanc 'Apasionado' José Pariente 2021 <i>Rueda, Spain</i>	14