

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

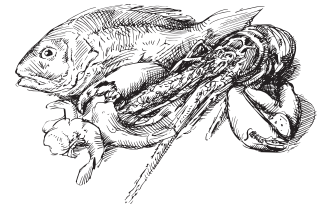
Smoked dairy beef bresaola
• 160 kcal

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.

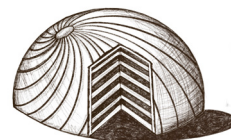
PIES

Please allow thirty minutes for cooking time

Chicken, chestnut mushroom, leek fondue & tarragon pie <i>Garden peas • 842 kcal</i>	32	Hand raised pork pie <i>Pork shoulder, smoked bacon, fennel seed, sage • 896 kcal</i>	28
Potato pie & truffle purée <i>Comté, caramelised onion (v) • 734 kcal</i>	28	Braised beef steak pie <i>Blue cheese, peppercorn • 896 kcal</i>	36

MAINS

Whole Dover sole <i>Caper & parsley beurre noisette, preserved lemon • 334 kcal</i>	60
Roast Salmon fillet <i>Crème fraîche potato salad, and pickled cucumber • 675 kcal</i>	34
Beer battered haddock & chips <i>Tartar sauce, lemon • 785 kcal</i>	29
Roast lamb rump <i>Olive oil mash, artichokes, balsamic jus • 684 kcal</i>	42
50 Day aged ribeye of beef <i>Choice of peppercorn, chimichurri or béarnaise • 644 kcal</i>	44
Grilled miso glazed aubergine <i>Mushroom purée, garlic, kale crisps ✓ • 225 kcal</i>	27
Holborn beef burger <i>Cheddar, bacon, red onion chutney, truffle fries • 765 kcal</i>	32
Shrimp burger <i>Sriracha mayo, lettuce, tomato, chips • 454 kcal</i>	29
Roasted corn-fed chicken breast <i>Grain mustard, English peas, woodland mushrooms, herb emulsion • 286 kcal</i>	36
Heritage beetroot & hispi cabbage Wellington <i>Romesco sauce ✓ • 597 kcal</i>	28



JOIN US FOR SUNDAY ROAST



Ask a member of the team for more details

SIDES

Roasted carrots <i>Thyme butter (v) • 142 kcal</i>	8
Mash potatoes (v) • 231 kcal	8
Truffle & parmesan fries (v) • 474 kcal	9
New potatoes <i>Mint (v) • 226 kcal</i>	8
Grilled tender stem broccoli <i>Garlic, lemon, cashew nuts (v) • 236 kcal</i>	8
Mixed leaf salad <i>Pea shoots and herb cream (v) • 113 kcal</i>	8
Sweet potato, chicory, wild rice salad ✓ • 217 kcal	8
Chips (v) • 450 kcal	8

252 High Holborn, London, WC1V 7EN
T: +44 (0) 20 3747 86330
E: info@holborndiningroom.com
holborndiningroom.com
[instagram /HolbornDiningRoom](https://www.instagram.com/HolbornDiningRoom)

All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.

DESSERTS

All at 14

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, vanilla ice cream

✓ • 296 kcal

Selection of housemade

Ice creams & sorbets • 236 kcal

10



BRITISH CHEESE SELECTION

21 • 446 kcal

Wigmore

Soft sheep cheese – Berkshire

Sinodun Hill

Ripened goats' cheese – Oxfordshire

Kentish Blue

Young blue cheese – Kent

Spewood Ewe

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

*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>	15
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