

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 <i>Walnut pesto, samphire, pumpkin seeds</i> ✓ • 190 kcal	14
French onion soup <i>Crostini, gruyère cheese (v)</i> • 140 kcal	14
Venison & black pudding pâté en croûte <i>Pear, date, ale chutney</i> • 352 kcal	19
Griddled tiger prawns <i>Garlic butter</i> • 114 kcal	22
Tuna Tartare <i>Avocado purée, coriander, apple</i> • 254 kcal	26
Rare breed pork & white pudding scotch egg <i>Caper mayonnaise</i> • 345 kcal	18
Bitter leaves salad <i>Chickpea, feta, oregano dressing (v)</i> • 345 kcal	18
Root vegetables salad <i>Sweet mustard dressing (v)</i> • 345 kcal	17



BLACK FOOT CHARCUTERIE

Dried ham • 160 kcal

Salami • 247 kcal

Coppa • 240 kcal

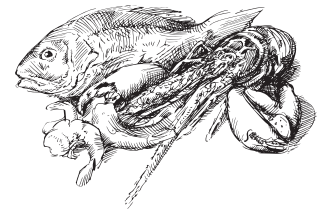
Smoked dairy beef bresaola
• 160 kcal

Individual • 16

Selection • 27

SEAFOOD

Cumbræ oysters <i>Half dozen</i> • dozen 58.7 kcal / 177 kcal	25/49
Carlingford oysters <i>Half dozen</i> • dozen 58.7 kcal / 177 kcal	26/52
Native lobster & crab salad <i>Avocado, cucumber, Marie Rose sauce, caviar</i> • 287 kcal	32
Seafood platter (to share) <i>Cumbræ oysters, Dorset crab, king prawns, lobster claw</i> • 326 kcal	95
Gin cured salmon <i>Irish soda bread</i> • 245 kcal	20
Tandoori octopus carpaccio <i>Lime dressing</i> • 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
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

MAINS

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

Roast Salmon fillet
Fennel purée, chicory salad, toasted hazelnut • 675 kcal 34

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

Roast lamb rump
Carrot purée, roasted carrots, cabbage • 684 kcal 42

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

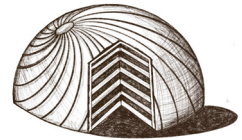
Grilled miso glazed celeriac
Pickled walnut, rocket, crispy shallots ✓ • 225 kcal 27

Holborn beef burger
*Cheddar, bacon, lettuce, tomato,
pickle, fresh onion, truffle fries • 765 kcal* 32

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

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

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



JOIN US FOR SUNDAY ROAST



Ask a member of the
team for more details

SIDES

Roasted carrots
Thyme butter (v) • 142 kcal 8

Mash potatoes (v) • 231 kcal 8

Truffle & parmesan fries (v)
• 474 kcal 9

New potatoes
Mint (v) • 226 kcal 8

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

Chips (v) • 450 kcal 8

Brussel sprout (v) • 450 kcal 8

Braised red cabbage • 450 kcal 8

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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

Wigmor

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

