

# 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</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
Clarence court scotch egg <i>Celeriac remoulade</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



## BRITISH CHARCUTERIE SELECTION

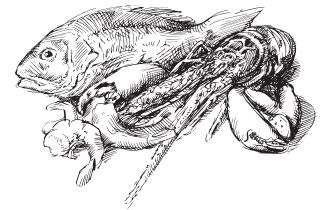
*Pickled onion, sourdough*

• 320 kcal

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*

32

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

28

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

28

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

36

## 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

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*

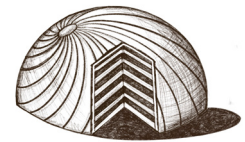
29

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

Buttered greens  
*Buckwheat crumble (v) • 142 kcal*

8

Clotted cream mash potato  
*(v) • 231 kcal*

8

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

9

Green leaf salad  
*Fig leaf dressing ✓ • 113 kcal*

8

Triple cooked chips ✓  
*• 450 kcal*

8

Sautéed wild mushroom  
*Roasted garlic butter (v)  
• 170 kcal*

8

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

### Bitter Chocolate Tart

*Cocoa nib crumble, malt ice cream*

• 425 kcal

### Yorkshire Rhubarb and Custard

*Ginger sugar tuille, rhubarb sorbet*

• 234 kcal

### Chai Sticky Toffee Pudding

*Chai caramel sauce, vanilla bean ice cream*

• 302 kcal

### Banoffee

*Tahitian vanilla caramel, dulce de leche foam, peanut brittle*

• 434 kcal

### Pineapple Tarte Tatin

*Caramelised pineapple with vanilla and lime, coconut sorbet* ✓

• 362 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
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 Castelnaud 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 'Apassionado' José Pariente 2021 <i>Rueda, Spain</i>	14

