

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, samphire, pumpkin seeds ✓ • 190 kcal 14
- French onion soup
Crostini, gruyère cheese • 140 kcal 14
- Venison & black pudding pâté en croûte
Pear, date, ale chutney • 352 kcal 19
- Griddled tiger prawns
Garlic butter • 114 kcal 22
- Tuna Tartare
Avocado purée, coriander, apple • 254 kcal 26
- Clarence court scotch egg
Celeriac remoulade • 345 kcal 18
- Bitter leaves salad
Chickpea, feta, oregano dressing (v) • 345 kcal 18
- Root vegetables salad
Sweet mustard dressing (v) • 345 kcal 17

SEAFOOD

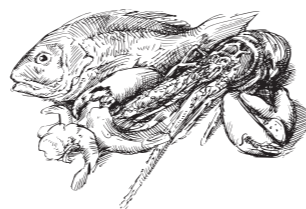
- Maldon oysters
Half dozen • dozen 25/49
58.7 kcal / 177 kcal
- Carlingford oysters
Half dozen • dozen 26/52
58.7 kcal / 177 kcal
- Native lobster & crab salad
Avocado, cucumber, Marie Rose sauce,
caviar • 287 kcal 32
- Seafood platter (to share) 95
Cumbrae oysters, Dorset crab,
king prawns, lobster claw • 326 kcal
- Gin cured salmon 20
Irish soda bread • 245 kcal
- Tandoori octopus carpaccio 26
Lime dressing • 415 kcal



BRITISH CHARCUTERIE SELECTION

Pickled onion, sourdough
• 320 kcal

Selection • 27



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.

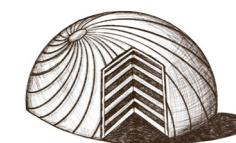
PIES

Please allow thirty minutes for cooking time

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

MAINS

- Whole Dover sole 60
Caper & parsley beurre noisette,
preserved lemon • 334 kcal
- Roast Salmon fillet 34
Fennel purée, chicory salad, toasted hazelnut • 675 kcal
- Beer battered haddock & chips 29
Tartar sauce, lemon • 785 kcal
- Roast lamb rump 42
Carrot purée, roasted carrots, cabbage • 684 kcal
- 50 Day aged ribeye of beef 44
Choice of peppercorn, chimichurri or
béarnaise • 644 kcal
- Miso glazed celeriac 27
Pickled walnut, rocket, crispy shallots ✓ • 225 kcal
- Holborn beef burger 32
Cheddar, bacon, lettuce, tomato,
pickle, fresh onion, 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 • 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

- Buttered greens 8
Buckwheat crumble (v) • 142 kcal
- Clotted cream mash potato 8
(v) • 231 kcal
- Truffle & parmesan fries 9
(v) • 474 kcal
- Green leaf salad 8
Fig leaf dressing ✓ • 113 kcal
- Triple cooked chips ✓ 8
• 450 kcal
- Sautéed wild mushroom 8
Roasted garlic butter (v)
• 170 kcal

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

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(v) Vegetarian • ✓ Vegan

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*

(v) Vegetarian • ✓ Vegan

*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
Café 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 <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