


PIE ROOM

STARTERS

- Butternut squash soup
Walnut pesto, grapefruit, samphire •  140 kcal
- Tuna Tartare
Avocado purée, coriander, apple • 254 kcal
- Clarence court scotch egg
Celeriac remoulade • 345 kcal
- Spring bitter leaves salad
Chickpea, feta, oregano dressing • (v) 297 kcal

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.

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MAINS

- Grilled miso glazed aubergine
Mushroom puree, garlic, kale crisps  • 225 kcal
- Roast Salmon fillet
Crème fraîche potato salad, and pickled cucumber • 675 kcal
- 50 Day aged ribeye of beef
Choice of peppercorn, chimichurri or béarnaise • 644 kcal
- Roasted corn-fed chicken breast
Grain mustard, English peas, woodland mushrooms, herb emulsion • 286 kcal
- Heritage beetroot & hispi cabbage Wellington
Romesco sauce  • 597 kcal

SIDES

- Buttered greens
Buckwheat crumble (v) • 142 kcal
- Clotted cream mash potato
(v) • 231 kcal
- Green leaf salad
Fig leaf dressing  • 113 kcal
- Triple cooked chips  • 450 kcal

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



(v) Vegetarian () Vegan

DESSERTS

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 and sorbets

• 236 kcal



BRITISH CHEESE SELECTION

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*

COFFEE

Espresso

Double Espresso

Cortado

Ristretto

Macchiato

Americano

Cappuccino

Cafe latte

Flat white

Mocha

Hot chocolate

Matcha latte

Turmeric latte

LONDON TEA EXCHANGE

English Breakfast

Earl Grey

Darjeeling

Sencha Fuji (Green Tea)

Rooibos

Imperial Jasmine

Chamomile

White Chai

Moroccan Mint

AFTERS 75ml

Warre's LBV Bottle Aged 2009 22

Douro Valley, Portugal

Mataró Dolç 2020 12

Alta Alella, Spain

Pedro Ximénez 'San Emilio' Lustau NV 15

Jerez, Spain

Sauternes 18

Castelnau de Suduiraut 2014

Bordeaux, France

Tokaji Édes Szamorodni Dorgó 2018 16

Tokaji, Hungary

Grahams 30 y.o Aged Tawny 25

Douro Valley, Portugal

Sweet Flight Selection 50ml 24

Sauvignon Blanc 'Apasionado' 14

José Pariente 2021

Rueda, Spain