

# SET MENU

## STARTERS

- Butternut squash soup  
*Walnut pesto, grapefruit, samphire* ✓ • 140 kcal
- Rabbit & pistachio pâté en croûte  
*Fig chutney* • 352 kcal
- Clarence court scotch egg  
*Celeriac remoulade* • 345 kcal
- Spring bitter leaves salad  
*Chickpea, feta, oregano dressing* (v) • 312 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 purée, garlic, kale crisps* ✓ • 225 kcal
- Shrimp burger  
*Sriracha mayo, lettuce, tomato, chips* • 454 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



## 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*

Spenwood 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 <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>	18
Sauternes <i>Castelnau de Suduiraut 2014 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