

PIE ROOM

STARTERS

French onion and cider soup

Grilled sourdough (v) • 140 kcal

Tuna tartare

Avocado purée, coriander, apple • 254 kcal

Rare breed pork & white pudding scotch egg

Caper mayonnaise • 345 kcal

Bitter leaves salad

Chickpea, feta, oregano dressing (v) • 297 kcal

Venison and smoked bacon pâté en croûte

Pear and apple chutney • 352 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

Miso glazed celeriac

Crispy shallot, rocket, celeriac and apple purée (V) • 225 kcal

Roast Salmon fillet

Fennel purée, toasted hazelnut, grapefruit and chicory salad • 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 • 286 kcal

Heritage beetroot & hispi cabbage Wellington

Romesco sauce (V) • 597 kcal

SIDES

Roasted carrots

Thyme butter (v) • 142 kcal

Mixed leaf salad

Pea shoots and herb cream (v) • 113 kcal

Braised red cabbage (v) • 236 kcal

Chips (v) • 450 kcal

PIES

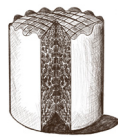
Please allow thirty minutes for cooking time

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 (V) Vegan

DESSERTS

Traditional christmas pudding
Candied orange, cognac custard
 • 425 kcal

Caramel coffee choux
 • 234 kcal

Valrhona chocolate Cassis Buche Noel
 • 254 kcal

Spiced Plum Crumble
Tonka bean ice cream ✓
 • 296 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
 Filter coffee
 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>	15
Sauternes Castelnau 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 'Apasionado' José Pariente 2021 <i>Rueda, Spain</i>	14