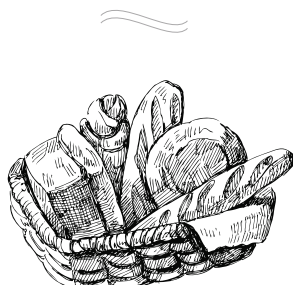


HOLBORN

DINING ROOM

A LA CARTE



MILK AND HONEY SOURDOUGH

Abernethy handmade butter

652 kcal • 4

DRINKS

Gusbourne Blanc de Blancs

Kent, United Kingdom

20 • 95

'R' de Ruinart Brut

Champagne, France

24 • 130

Ruinart Rosé

Champagne, France

30 • 165

White

Albariño blend,
Terras Gauda O Rosa

Rías Baixas, Spain

18 • 70

Rosé

Château Minuty 'Rosé et Or'

Côtes de Provence, France

22 • 85

Red

Pinot Noir, Evolution

Sokol Blosser

Oregon, USA

20 • 75

STARTERS

Butternut squash soup 14

Walnut pesto, grapefruit, samphire • (v) 140 kcal

Rabbit & pistachio pâté en croûte 19

Fig chutney • 352 kcal

Griddled tiger prawns 22

Garlic butter • 114 kcal

Roast Orkney scallops 26

Curried cauliflower puree, pomegranate dressing,

onion bhaji • 315 kcal

Rare breed pork & white pudding scotch egg 18

Caper mayonnaise • 345 kcal

Spring bitter leaves salad 15

Chickpea, feta, oregano dressing • (v) 345 kcal



BLACK FOOT CHARCUTERIE

Dried ham • 160 kcal

Salami • 247 kcal

Coppa • 240 kcal

Smoked dairy beef bresaola • 160 kcal

Individual 16

Selection 27

SEAFOOD

Cumbrae oysters 25/ 49

Half dozen • dozen

58.7 kcal / 177 kcal

Native lobster & crab salad 24

Avocado, cucumber, Marie Rose sauce,

caviar • 287 kcal

50g Kings Imperial caviar 88

Crème fraîche & blinis • 210 kcal

Seafood platter (to share) 95

Cumbrae oysters, Devonshire crab,

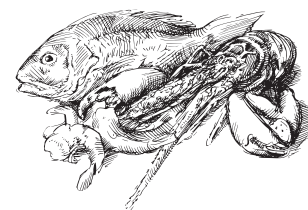
king prawns, lobster claw • 326 kcal

Smoked salmon rilette 20

Pickled cucumber & Irish soda bread • 245 kcal

Octopus carpaccio 24

Coriander, citrus dressing • 115 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.

(v) Vegetarian (✓) Vegan

PIES

Please allow thirty minutes for cooking time

Chicken, chestnut mushroom,
leek fondue & tarragon pie
Garden peas • 842 kcal

Slow cooked lamb shank pie
Mint jus • 838kcal

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

Dauphinoise potato pie
*Comté, caramelised onion,
parsley sauce • (V) 734 kcal*

Braised beef steak pie
Blue cheese, peppercorn • 896 kcal

MAINS

Whole Dover sole
*Caper & parsley beurre noisette,
preserved lemon • 334 kcal*

Steamed stone bass
*Shimeji mushrooms, Dashi consommé,
kale • 315 kcal*

Beer battered Haddock & chips
Tartar sauce, lemon • 785 kcal

50 Day aged Cornish rare breed sirloin
*Choice of peppercorn, chimichurri or
béarnaise • 644 kcal*

50 Day aged ribeye of beef
*Choice of peppercorn, chimichurri or
béarnaise • 644 kcal*

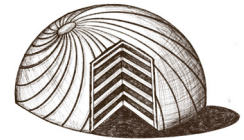
Grilled miso glazed aubergine
Mushroom puree, garlic, kale crisps • (v) 225 kcal

Holborn beef burger
*Cheddar, bacon, red onion chutney,
truffle fries • 765 kcal*

Shrimp burger
Sriracha mayo, lettuce, tomato, chips • 454 kcal

Confit duck leg
*Braised Puy lentils, root vegetables,
Bourguignonne sauce • 654 kcal*

Heritage beetroot & hispi cabbage Wellington
Romesco sauce • (V) 597 kcal



JOIN US FOR SUNDAY ROAST



Ask a member of the
team for more details

SIDES

Roasted carrots
Thyme butter • (v) 142 kcal

Mash potatoes • (v) 231 kcal

Truffle & parmesan fries
• (v) 474 kcal

New potatoes
Mint • (v) 226 kcal

Grilled tender stem broccoli
*Garlic, lemon, cashew nuts
• (v) 236 kcal*

Butterhead lettuce, radish,
herbs cream • (v) 113 kcal

Mac & cheese
Roasted garlic & thyme • 373 kcal

Sweet potato, chicory,
wild rice salad • (V) 217 kcal

Chips • (v) 450 kcal

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(v) Vegetarian (V) Vegan



DESSERTS

All at 14

Yorkshire rhubarb & custard

Poached Yorkshire rhubarb, ginger, rhubarb sorbet • 234 kcal

Valrhona chocolate tart

Malted Stout ice cream, caramelized cocoa nibs • 302 kcal

Peanut Banoffee

*Tahitian vanilla caramel, salted chocolate crumble,
banana sorbet • 434 kcal*

Baileys bread and butter pudding

Apricot glaze, Baileys ice cream • 414 kcal

Blood orange Bakewell

Almond shortbread, blood orange sorbet • (✓)342 kcal

Selection of Housemade Ice Creams and
Sorbets • 236 kcal

10



BRITISH CHEESE SELECTION

18 • 446 kcal

Maida Vale

IPA rind washed – Berkshire

Clara

Ash sprinkled goats' cheese – Worcestershire

Montgomery

Unpasteurised cheddar – Somerset

Waterloo

Soft cheese – Berkshire

Isle of Wight Blue

Naturally rinded soft ewe's cheese – Hampshire

(v) Vegetarian (✓) Vegan

*At Holborn Dining Room, we use sustainable
and organic certified tea & coffee*

MARIAGE FRÈRES TEA

English Breakfast	6.5
Earl Grey	6.5
Lapsang	6.5
Marco Polo	6.5
Fuji Yama (Green Tea)	6.5
Rouge Bourbon Vanilla Rooibos	6.5
Peppermint	6.5
Verbena Citrodora	6.5
Chamomile	6.5
Jasmine Mandarin	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
Filter coffee	6.5
Hot chocolate	6.5
Matcha latte	6.5
Turmeric latte	6.5

AFTERS

Warre's LBV Bottle Aged 2009 <i>Douro Valley, Portugal</i>	10
Mataró Dolç 2022 <i>Alta Alella, Spain</i>	12
Pedro Ximénez 'San Emilio' Lustau NV <i>Jerez, Spain</i>	14
Sauternes Castelnau de Suduiraut 2012 <i>Bordeaux, France</i>	14
Tokaji Édes Szamorodni Disznókő 2017 <i>Tokaji, Hungary</i>	15
Château Minuty 'Gabriel' 2019 <i>Provence, France</i>	16
Grahams 30 y.o Aged Tawny <i>Douro Valley, Portugal</i>	25
Sweet Flight Selection 50ml	24