

# SET MENU

## STARTERS

- Butternut squash soup  
*Walnut pesto, grapefruit, samphire (v) • 140 kcal*
- Rabbit & pistachio pâté en croûte  
*Fig chutney • 352 kcal*
- Rare breed pork & white pudding scotch egg  
*Caper mayonnaise • 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.

252 High Holborn, London, WC1V 7EN  
T: +44 (0) 20 3747 8633.  
E: [info@holborndiningroom.com](mailto:info@holborndiningroom.com)  
[holborndiningroom.com](http://holborndiningroom.com)  
[instagram /HolbornDiningRoom](https://www.instagram.com/HolbornDiningRoom)

## 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

- Roasted carrots  
*Thyme butter (v) • 142 kcal*
- Mixed leaf salad  
*Pea shoots and herb cream (v) • 113 kcal*
- Grilled tender stem broccoli  
*Garlic, lemon, cashew nuts (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*



## DESSERTS

### Sticky Toffee Pudding

*London tea chai caramel sauce, vanilla ice cream*

• 425 kcal

### Pecan Coffee Choux

*Coffee bean ganache, pecan praline, hot chocolate sauce*

• 234 kcal

### Caramelised Apple Tart

*Kent apple tartin, vanilla rice pudding, miso caramel sauce*

• 302 kcal

### 70% Chocolate Pudding

*Cocoa ice cream, chocolate spiral*

• 434 kcal

### Spiced Plum Crumble

*Plum compote, hazelnut, vanilla ice cream*

✓ • 296 kcal

Selection of housemade ice creams and sorbets

• 236 kcal



## BRITISH CHEESE SELECTION

446 kcal

### Wigmor

*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*

(v) Vegetarian • ✓ Vegan

## 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 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*