

HOLBORN DINING ROOM

Set Menu £75

Your choice of starter, main or pie, side and dessert

STARTERS

Leek and Asparagus Soup
Crushed Jersey Royal and Welsh rarebit brioche (v)
• 315 kcal

Isle of Wight Tomato and Burrata Salad
Mango dressing and black olives • 336 kcal

Clarence Court Scotch Egg
Parsley and spinach mayonnaise • 442 kcal

Garden Vegetable Salad
Wye Valley asparagus, fried curd ✓ • 157 kcal

MAINS

Beluga Lentil and Wild Mushroom Cottage Pie
Fried panko, fresh chives ✓ • 720 kcal

Seafood Burger
*Fennel and horseradish coleslaw,
chilli jam, fries* • 454 kcal

Cornish Red Chicken Breast
*Jacket potato, cauliflower mushroom
and supreme sauce* • 542 kcal

SIDES

Buttered Greens
Buckwheat crumble (v) • 142 kcal

Clotted Cream Mashed 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

Norfolk Black Chicken and
Wild Mushroom Pie
Leek fondue, tarragon • 842 kcal

Gloucester Old Spots Pork Pie
*Pork shoulder, smoked ham hock,
fennel seed, sage* • 886 kcal

Lincolnshire Poacher Cheese
and Potato Pie
Truffle, caramelised onion (v) • 735 kcal

Braised Beef Steak Pie
Bone marrow, peppercorn • 896 kcal



*All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.
Please advise your server if you have any allergies or require information on ingredients used in our dishes.*

(v) Vegetarian • ✓ Vegan

DESSERTS

Strawberries & Cream

Shortbread, mascarpone, coulis, strawberry sorbet

• 425 kcal

70% Chocolate Marquise

Flourless chocolate sponge, crèmeux, Tonka Bean ice cream

• 234 kcal

Raspberry Bakewell

Sweet pastry tart, almond frangipane,

Madagascar vanilla Chantilly

• 302 kcal

Banoffee

Salted caramel, banana marmalade, banana sorbet,

dulce de leche foam and peanut brittle

• 434 kcal

Pineapple Tarte Tatin

Caramelised pineapple, puff pastry and coconut sorbet ✓

• 362 kcal

Selection of Housemade Ice Creams & Sorbets

• 236 kcal



BRITISH CHEESE SELECTION

547 kcal

Wigmore

Soft sheep cheese – Berkshire

Rachel

Semi-firm goat cheese – Somerset

Beauvale

Soft 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

Caffè 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 2010 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

(v) Vegetarian • ✓ Vegan