

HOLBORN

DINING ROOM

14th February

Butternut Squash Soup Walnut Pesto, Samphire, Pumpkin Seeds 14

Tuna Tartare Avocado Purée, Coriander, Apple 26

Root Vegetables Salad Sweet Mustard Dressing 17

Cumbræ Oysters Half Dozen 25 • Dozen 49

Tandoori Octopus Carpaccio Lime Dressing 26

Chicken, Chestnut Mushroom, Leek Fondue & Tarragon Pie 32

Potato Pie & Truffle Purée Comté, Caramelised Onion 28

Beer Battered Haddock & Chips Tartar Sauce, Lemon 29

Holborn Beef Burger Cheddar, Bacon, Lettuce, Tomato, Pickle, Fresh Onion, Truffle Fries 32

Heritage Beetroot & Hispi Cabbage Wellington Romesco Sauce 28

Bitter Chocolate Tart, 70% Chocolate Custard Tart, Cocoa Nib Crumble, Malt Ice Cream 14

Yorkshire Rhubarb And Custard, Poached Yorkshire Forced Rhubarb 14

Chai Sticky Toffee Pudding, Sticky Date Toffee Pudding, Vanilla Bean Ice Cream 14

Pineapple Tarte Tatin, Caramelised Pineapple with Vanilla, Coconut Sorbet vg 14

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.