

# HOLBORN DINING ROOM

## Set Menu £75

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

### STARTERS

Cannellini Bean Soup  
Lemon oil ✓ • 247 kcal

Suffolk Pork Ham Hock Terrine  
Port and cherry chutney, mustard cream • 349 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

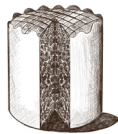
Please allow thirty minutes for cooking time

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 Pie

*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

Caffe 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*

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