

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.

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MAINS

- Grilled miso glazed aubergine
Mushroom puree, garlic, kale crisps • (V) 225 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

SIDES

- Roasted carrots
Thyme butter • (v) 142 kcal
- Macaroni cheese
Roasted garlic & thyme • 373 kcal
- Butterhead lettuce, radish, herbs 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

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

Dauphinoise potato pie

Comté, caramelised onion, parsley sauce • (v) 734 kcal

Slow cooked lamb shank pie

Mint jus • 838 kcal

Braised beef steak pie

Blue cheese, peppercorn • 896 kcal



DESSERTS

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



BRITISH CHEESE SELECTION

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

COFFEE

Espresso
 Double Espresso
 Cortado
 Ristretto
 Macchiato
 Americano
 Cappuccino
 Cafe latte
 Flat white
 Mocha
 Filter coffee
 Hot chocolate
 Matcha latte
 Turmeric latte

MARIAGE FRÈRES TEA

English Breakfast
 Earl Grey
 Lapsang
 Marco Polo
 Fuji Yama (Green Tea)
 Rouge Bourbon Vanilla Rooibos
 Peppermint
 Verbena Citrodora
 Chamomile
 Jasmine Mandarin

AFTERS 75ml

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 <i>Castelnaud de Suduiraut 2012 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