

STARTERS

Campagne Sourdough (v) <i>Longman butter 715 kcal</i>	6
Pea Soup (v, vg) <i>Whipped goat curd, mint 235 kcal</i>	15
Scotch Egg <i>Herb mayonnaise, celeriac remoulade 620 kcal</i>	18
Wye Valley Asparagus <i>Smoked ham, cep hollandaise 203 kcal</i>	22
Grilled Tiger Prawns <i>Parsley, chilli and garlic butter 442 kcal</i>	24
Crispy Chicken Caesar Salad <i>Tarragon, avocado 898 kcal</i>	24
Pâté Royale <i>Rhubarb and pink peppercorn chutney, charred sourdough 349 kcal</i>	26
Lemon Cured Salmon <i>Dorset crab mayonnaise, salt pickled cucumber, quail egg 261 kcal</i>	26
Hereford Beef Tartare <i>Confit egg yolk, sour cream, capers, potato crisp 399 kcal</i>	28

THE SEAFOOD COUNTER

From our seafood counter, we celebrate the best of British waters, day-boat fish and seasonal shellfish, prepared simply to honour their natural flavour. Responsibly sourced and fully traceable, each plate reflects our commitment to sustainability.

Maldon Oysters <i>Celery, calamansi Half dozen 63 kcal • dozen 123 kcal</i>	27 • 54
Tuna Tartare <i>Tomato water, avocado, horseradish dressing 186 kcal</i>	28
Native Lobster & Crayfish Roll <i>Gin mayonnaise, coriander, potato crisp 735 kcal</i>	32
Hand Dived Scallop <i>Beurre blanc, dulse seaweed, cucumber 227 kcal</i>	34
Grilled Native Lobster <i>Parsley, garlic butter, garden salad and Parmesan fries Half 250 g 390 kcal • Whole 500g 780 kcal</i>	46 • 86
Holborn Dining Room Seafood Platter <i>Maldon oysters, 10g of Oscietra caviar, Shetland mussels, king prawns, Dorset crab salad 1186 kcal</i>	96

(v) Vegetarian • (vg) Vegan

PIES

At Holborn Dining Room, we celebrate British pies by honouring classic craft golden crusts filled with native meats, game and garden vegetables at their peak, sustainably sourced and traditionally British.

Please allow thirty minutes for cooking time

Monthly Special - Lemon Sole & Shellfish Pie <i>Orange bisque 753 kcal</i>	32
Braised King Oyster Mushroom Pie (vg) <i>Celeriac remoulade, grape must mustard 730 kcal</i>	27
Cheese & Potato Pie (v) <i>Caramelised onion, truffle sauce 758kcal</i>	28
Free Range Chicken & Wild Mushroom Pie <i>Lemon thyme supreme sauce, leek fondue 880kcal</i>	29
Beef Ribs Pie <i>Wholegrain mustard, smoked beetroot relish 889kcal</i>	33

MAINS

Pearl Barley & Spring Vegetables (v, vg) <i>Peas, broad beans, watercress purée 320 kcal</i>	26
Haddock & Chips <i>Tartare sauce, mushy peas, mint 892 kcal</i>	28
Holborn Burger <i>Smoked applewood cheddar, Holborn burger sauce, onion and bacon relish, fries 1290 kcal</i>	32
Corn Fed Chicken Breast <i>Black garlic, asparagus, supreme sauce 674 kcal</i>	32
Loch Duart Salmon Fillet <i>Warm tartare sauce, calamansi dressing 834 kcal</i>	36
Ribeye Steak 300 g <i>Your choice of: green peppercorn or béarnaise sauce 1125 kcal</i>	56
Beef fillet 250 g <i>King Oyster mushrooms, watercress purée Your choice of: green peppercorn or bearnaise sauce 955 kcal</i>	64
Pan Fried Dover Sole <i>Brown butter hollandaise, fennel salad 674 kcal</i>	60
Josper Grilled Tomahawk Steak 1.2 Kg - To Share <i>Served with two sides of your choice Selection of: green peppercorn and béarnaise sauce 2350 kcal</i>	145

(v) Vegetarian • (vg) Vegan

SIDES

Spring Leaf Salad (vg) <i>White balsamic 113 kcal</i>	6	Parmesan Fries <i>Truffle mayonnaise 593 kcal</i>	8
Mashed Potato (v) <i>Clotted cream 506 kcal</i>	8	Charred Broccoli (vg) <i>Gremolata, almond 222 kcal</i>	9
Triple Cooked Chips (vg) 450 kcal	8	Roasted Vegetables (vg) <i>Capers and confit garlic 201 kcal</i>	9

DESSERTS

Trinity Pudding (vg) <i>Earl Grey infused set crème, cocoa crisp 739 kcal</i>	12
Vanilla Cheesecake (v) <i>Madagascan vanilla baked cheesecake, raspberry sorbet 564 kcal</i>	14
Apricot Custard Tart <i>Almond sweet paste, apricot compote, vanilla custard, apricot coulis 530 kcal</i>	14
70% Guanaja Brownie <i>70% Valrhona Guanaja chocolate brownie, gianduja ice cream, dulce de leche foam 712 kcal</i>	16
Strawberries & Cream <i>Mascarpone whipped cream, strawberry compote, meringue 834 kcal</i>	16
British Cheese Selection <i>Wigmore, Rachel, Beauvale, Spenwood</i> <i>Served with homemade walnut and homemade seeded crackers, port and cherry chutney 675 kcal</i>	28
Homemade Ice Cream & Sorbets (v, vg) 436 kcal	12

Please advise your server if you have any allergies or require information about ingredients.

As allergens are present in our kitchen, we cannot guarantee that any menu item is completely free from a particular allergen.

Holborn Dining Room partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.

All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.

Adults need around 2000 kcal a day.

(v) Vegetarian • (vg) Vegan