

THE PIE ROOM
HOLBORN
DINING ROOM

STARTERS

- Pea & mint soup (v)
potato focaccia
- Duck, pork & pistachio en croûte
plum chutney
- Monkshill Farm scotch egg
Winner of the Scotch Egg Challenge
- Hot buttered shrimps
sourdough toast
- Lobster thermidor tart
- Beetroot & gin cured salmon
pickled cucumber
- Grilled octopus
native breed chorizo, aioli
- Courgette, ricotta & dandelion salad (v)

MAINS

PIES

(please allow 30mins for cooking time)

- Curried mutton pie 20
Slow cooked shoulder, mango salsa
- Chicken, girolle & tarragon pie 22
Garden peas
- Potato, Comté & caramelised onion pie (v) 20
parsley sauce
- Steak & kidney pudding 20
Braised cheek & chuck, onions
- Hand raised pork pie 20
Pork shoulder, smoked bacon, fennel seed & sage



- 35 Day aged "Club Cut" rib eye
green peppercorn sauce, crispy onions
- Fillet of cod
crushed Jersey Royals, asparagus & clam vinaigrette
- Sweetcorn & chickpea fritters (v)
purple sprouting broccoli, Romesco sauce
- Roast Suffolk pork belly
Bramley apple, sage jus

DESSERTS

- Sticky toffee pudding
vanilla ice cream
- Bread & butter pudding
custard
- Warm Chelsea bun
Ivy House cream
- Bramley apple crumble
tonka bean ice cream
- Pistachio and almond panna cotta
raspberry sauce
- Pump Street chocolate tart
boozy cherries

British cheese board selection

Please select one option from each course.

(v) Vegetarian dishes. 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 12.5% discretionary service charge will be added to your bill.