

THE PIE ROOM
HOLBORN
DINING ROOM

STARTERS

Caramelised onion & cider soup
mature cheddar scone (v)

Rabbit & bacon en croûte
pickled vegetables

Monkshill Farm scotch egg
Winner of the Scotch Egg Challenge

Hot buttered shrimps
sourdough toast

Lobster thermidor tart

Gin cured salmon
pickled cucumber

Grilled octopus
native breed chorizo, aioli

Fennel, trevise & dandelion salad
blood orange (v) ✓

MAINS

PIES

(please allow 30mins for cooking time)

Curried mutton pie
Slow cooked shoulder, mango salsa

Chicken, girolle & tarragon pie
Garden peas



Steak & kidney pudding
Braised cheek & chuck, onions

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

Potato, Comté & caramelised onion pie (v)
parsley sauce

35 Day aged rib eye
green peppercorn sauce, grilled mushroom

Fillet of cod
braised fennel, mussels, sea vegetables

Sweetcorn & chickpea fritters (v) ✓
sweetcorn & basil, grilled calcot onion

Roast Suffolk pork belly
Bramley apple, sage jus

DESSERTS

Rhubarb & custard
strawberry, Champagne sorbet

Paris-Brest
salted caramel, praline

Blood orange parfait
Pump Street chocolate, almond

Baked Alaska
pear, lemon, almond

Coconut & blackberry pavlova ✓

British cheese selection

(v) Vegetarian ✓. Vegan

Please select one option from each course.

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 12.5% discretionary service charge will be added to your bill.