

THE PIE ROOM  
HOLBORN  
DINING ROOM

STARTERS

Cauliflower soup  
*roast chestnut & focaccia (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*

Heritage pumpkin salad  
*pickled walnut & green sauce (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 stone bass  
*curly kale, shrimp & almond butter*

Olive panisse (v) ✓  
*sprouting broccoli, tomato sauce vierge*

Roast Suffolk pork belly  
*Bramley apple, sage jus*

DESSERTS

Hot mince pie  
*Cornish clotted cream*

Paris-Brest  
*salted caramel, praline*

Pump street chocolate brûlée  
*shortbread*

Mandarin cheesecake  
*burnt meringue*

Lemon curd slice ✓  
*raspberry sorbet*

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.