

Holborn Dining Room at Rosewood London

Sample Menu

LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Cauliflower soup (v) 9
roast chestnut & focaccia

Gin cured salmon 15
pickled cucumber

Burrata (v) 15
green sauce, olives, lemon

British charcuterie board 20

Heritage pumpkin salad (v) 12
pickled walnut & green sauce

Salt & pepper squid 12
preserved lemon mayonnaise

Rabbit & bacon en croûte 13
pickled vegetables

Chicken salad 13
avocado, smoked bacon

Monkshill Farm scotch egg 10
Winner of the Scotch Egg Challenge

SEAFOOD COUNTER

Jersey rock oysters
half dozen/dozen 20/40

Shellfish cocktail 18

Atlantic prawns
half pint/pint 12/18

Griddled prawns 16
lemon, garlic butter

Hot buttered shrimps 14
sourdough toast

Cornish crab toast 15
avocado, Bloody Mary jelly

COLD COUNTER

Rare breed free range charcuterie

all at 8

Rabbit, port & prune salami

Air dried beef

Smoked mutton

Hackney culatello

Cornish coppa

Blood, chocolate & red wine

salami

British charcuterie board 20

MAINS

PIES

Steak & kidney pudding 22

Braised cheek & chuck, onions

Hand raised pork pie 22

Pork shoulder, smoked bacon, fennel seed & sage

Curried mutton pie 23

Slow cooked shoulder, mango salsa

Chicken, girolle & tarragon pie 23

Garden peas

Potato, Comté & caramelised onion pie (v) 20

parsley sauce

(please allow 30mins for cooking time)

Steak tartare 22

sourdough crisps, green salad

Smoked haddock 18

poached egg, mustard sauce

Shrimp burger 19

jalapeño tartare

Onion squash

woodland mushroom & spelt risotto (v) 18

Spunwood cheese

Olive panisse (v) 18

sprouting broccoli, tomato sauce vierge

Fillet of stone bass 26

curly kale, shrimp & almond butter

Fish & chips 19

mushy peas

Daily fish special 23

please ask your waiter

ROAST & GRILL

35 Day aged rib eye 32
green peppercorn sauce, grilled mushroom

Holborn beef burger 24
cheddar, smoked pancetta, truffle fries

Roast Suffolk pork belly 23
Bramley apple, sage jus

Dover sole 44
brown butter, lemon, parsley

50 Day aged Cornish rare breed sirloin 34
Béarnaise sauce

SIDES all at 6

Carroll's heritage potatoes

rosemary butter

Mashed potatoes

Champ

Green garden salad

Chips

Truffle & parmesan fries

Heritage carrots

tarragon butter

Brussel sprouts

thyme, bacon

Mixed bean salad

mint relish

DESSERTS & WINES all at 9

Hot mince pie

Cornish clotted cream

Mandarin cheesecake

burnt meringue

Pump street

chocolate brûlée

shortbread

Paris-Brest

salted caramel, praline

Lemon curd slice

raspberry sorbet

Sticky toffee pudding

vanilla ice cream

Sauternes “La Chapelle de Lafaurie-Peyraguey”

2009, Bordeaux, France

Moscato D’Asti Moncucco, fontanafredda

2016, Piedmont, Italy

Moscatel Ariyanas, Bodegas Bentomiz

2011, Sierra de Malaga, Spain

Mataro Alella, Cellers Alta Alella

2012, Catalunya, Spain

Maury Solera 1928 Cask No. 765

Roussillon, France

Tokaji Noble Late Harvest Royal Tokaji

2015, Tokaji, Hungary

Ice cream & sorbet 7

Selection of homemade petit fours 6

British cheese selection 15

Sauternes Chateau Lafaurie-Peyraguey 16

1998, France

PORT

Quinta do Passadouro LBV Port 8

2010, Douro, Portugal

Quinta de la Rosa 10 Year Tawny Port 8

NV, Douro, Portugal

Quinta do Passadouro Vintage Port 12

2010, Douro, Portugal

TEA & COFFEE

all at 5.5

Mariage Frères Tea

English Breakfast, Earl Grey, Lapsang, Fuji Yama (Green Tea), Marco Polo, Rouge Bourbon
Vanilla Rooibos

Peppermint, Verbena Citroedora, Chamomile, Jasmine Mandarin, Fresh Mint

Coffee

At Holborn Dining Room, we use sustainable and organic certified coffee

Espresso, Double Espresso, Filter Coffee, Macchiato, Latte, Flat White, Cappuccino,
Americano, Mocha

DINNER

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Cauliflower soup (v) 9
roast chestnut & focaccia

Chicken salad 13
avocado, smoked bacon

Rabbit & bacon en croûte 13
pickled vegetables

Salt & pepper squid 12
preserved lemon mayonnaise

Monkshill Farm scotch egg 10
Winner of the Scotch Egg Challenge

Lobster thermidor tart 18

Gin cured salmon 15
pickled cucumber

Grilled octopus 15
native breed chorizo, aioli

Burrata (v) 15

green sauce, olives, lemon

Heritage pumpkin salad (v) 12

pickled walnut & green sauce

SEAFOOD COUNTER

Jersey rock oysters half dozen/dozen 20/40

Shellfish cocktail 18

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Griddled prawns lemon, garlic butter 16

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all at 8

Rabbit, port & prune salami

Air dried beef

Smoked mutton

Hackney culatello

Cornish coppa

Blood, chocolate & red wine

salami

Large charcuterie board 20

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Slow cooked shoulder, mango salsa

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Steak & kidney pudding 22

Braised cheek & chuck, onions

Hand raised pork pie 22

Pork shoulder, smoked bacon, fennel seed & sage

Steak tartare 22

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Shrimp burger 19

jalapeño tartare

Olive panisse (v) 18

sprouting broccoli, tomato sauce vierge

Onion squash

woodland mushroom & spelt risotto (v) 18

Spewood cheese

Fillet of stone bass 26

curly kale, shrimp & almond butter

Fish & chips 19

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Bramley apple, sage jus

Holborn beef burger 24

cheddar, smoked pancetta, truffle fries

SIDES all at 6

Truffle & parmesan fries

Heritage carrots

tarragon butter

Champ

Mac & cheese

smoked cheddar, roast garlic

Chips

Carroll's heritage potatoes

rosemary butter

Mashed potatoes

Brussel sprouts

thyme & bacon

Green garden salad

Mixed bean salad

Mint relish

DESSERTS & WINES all at 9

Hot mince pie

Cornish clotted cream

Mandarin cheesecake

burnt meringue

Pump street

chocolate brûlée

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Americano, Mocha

252 High Holborn, London, WC1V 7EN

T: +44 (0) 20 3747 8633. E: info@holborndiningroom.com

Breakfast Menu

All at 4.5

Fresh orange

Pink grapefruit

Cloudy apple

Pineapple

Super juice 5.5

seasonal ingredients,

please ask server for details

Apple & ginger shot 2.5

Folkington's tomato 4.5

HOT BEVERAGE

All at 5.5

Espresso, Double Espresso, Americano, Macchiato, Cappuccino

Café Latte, Flat White, Cortado, Mocha, Filter Coffee

Mariage Frères Teas

English breakfast, Earl Grey, Lapsang, Marco Polo

Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos

Peppermint, Verbena Citroedora, Chamomile

Jasmine Mandarin, Fresh Mint

Hot chocolate, Hot chocolate orange

Matcha latte, Turmeric latte

holborn traditional breakfast

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Freshly brewed coffee or tea

Fresh orange or pink grapefruit juice

Holborn traditional Breakfast

A choice of 2 eggs - fried, poached or scrambled

Sausage, streaky bacon, black pudding, tomato, mushroom

baked beans & toasts

Mixed toast, butter & preserves (v) 3.5
Selection of viennoiserie (v) (to share) 10

FRUIT, GRAIN & YOGHURT

Pink grapefruit (v) 5
Fruit salad (v) 7
Granola, yoghurt & blueberries (v) 7
Yoghurt, fruit compote & wild thyme heather honey (v) 7
Pineapple, mango & passion fruit (v) 9
Porridge (v) 7
Bircher muesli (v) 6
Cereals (v) 5

LIGHT

Quinoa porridge, almond milk, honey & toasted nuts (v) 11
Smashed avocado & tomato, poached eggs, wholegrain toast (v) 14
Tea poached fruits with greek yogurt (v) 11
Smoked salmon, capers, lemon, crème fraîche 14

mira manek

from Mira's cookbook "Saffron Soul"

Saffron blossom honey compote with cinnamon granola (v) 10
Natural yoghurt, date & pumpkin seed granola

EGGS

Fried, poached or scrambled (v) 7

Omelette, cheese, ham or spinach 12

Eggs Benedict 14

Eggs Florentine (v) 14

Eggs Royale 16

HOT

Holborn traditional English 18

A choice of 2 eggs - fried, poached or scrambled

Sausage, streaky bacon, black pudding, tomato, mushroom, baked beans

Turmeric poached chicken, steamed greens, sesame dressing 16

Waffle, strawberries, blueberries & mascarpone (v) 11

Buttermilk pancakes, raspberry compote & mascarpone (v) 12

(v) Vegetarian