

LUNCH

Ancient loaf, *Abernethy handmade butter* 4

STARTERS

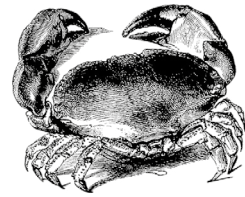
Roast pumpkin soup (v) <i>sage & onion focaccia</i>	8	Fried squid <i>gentleman's relish mayonnaise</i>	10
Fennel, orange & bitter leaf salad (v)	8	Lobster thermidor tart	18
Beetroot & gin cured salmon <i>pickled cucumber</i>	15	Rabbit & bacon en crôte <i>pickled vegetables</i>	13
Burrata (v) <i>beetroot, Cabernet Sauvignon vinegar</i>	12	Rare beef <i>lamb's lettuce, broccoli, truffle dressing</i>	10
Grilled octopus <i>native breed chorizo, aioli</i>	14	Chicken salad <i>avocado, smoked bacon</i>	10
British & Spanish charcuterie board	18	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10

SEAFOOD COUNTER

River Fal native oysters
half dozen/dozen 24/48

Shellfish cocktail 15

Atlantic prawns
half pint/pint 10/18



Griddled prawns 15
lemon, garlic butter

Potted shrimps 13

Cornish crab toast 15
avocado, Bloody Mary jelly

EGGS & SANDWICHES

Corned beef hash <i>fried duck egg</i>	9	Fish finger sandwich <i>crushed peas, tartare sauce</i>	11
Eggs Benedict	14	Steak sandwich <i>tomato, horseradish</i>	16
Eggs Florentine (v)	14	Fried chicken sandwich <i>mustard relish</i>	14
Smoked salmon & scrambled eggs	16		

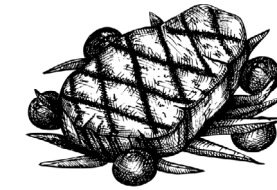
MAINS

Steak tartare <i>sourdough crisps, green salad</i>	21	Sweet potato & butterbean stew (v) <i>green pea fritters</i>	16
Smoked haddock <i>poached egg, mustard sauce</i>	17	Curried mutton pie <i>mango chutney</i>	19
Shrimp burger <i>jalapeño tartare</i>	18	Fish & chips <i>mushy peas</i>	19
Girolle, squash & spelt risotto (v) <i>three cornered garlic</i>	16	Roast Suffolk pork belly <i>Bramley apple, sage jus</i>	22
Roast rib eye "Club cut" <i>pepper sauce, crispy onions</i>	28	Daily fish special <i>please ask your waiter</i>	20
Fillet of cod Grenobloise	24		

GRILL

Handmade sausage of the week 16

Dover sole 40
brown butter, lemon, parsley



Holborn beef burger 16
club sauce

Flat iron steak 20
béarnaise sauce

50 Day aged Cornish rare breed sirloin 32
béarnaise sauce

SIDES

all at 5

New potatoes <i>rosemary butter</i>	Spring cabbage <i>thyme, bacon</i>
Creamed potatoes	Chips
Champ	Heritage carrots
Green garden salad	Tomato & shallots
Steamed spinach	Truffle & parmesan fries

DESSERTS & WINES

all at 8

Sticky toffee pudding
vanilla ice cream

Treacle tart
clotted cream ice cream

Glazed lemon tart
crème fraîche

Bramley apple & sultana pie
cinnamon ice cream

Flourless chocolate fondant
orange ice cream

Trinity burnt custard
butter shortbread

Yorkshire rhubarb crumble
custard

Sauternes La Chapelle de Lafaurie-Peraguy
2009, Bordeaux, France

Vouvray Moelleux, Domaine Vincent Carème
2009, Loire, France

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 Oremus
2012, Tokaji, Hungary

Ice cream & sorbets 7

Petit fours selection 5

COFFEE

all at 4

Espresso, Double Espresso

Macchiato, Latte, Flat White

Cappuccino Americano, Mocha

TEA

all at 4

English breakfast, Earl Grey, Darjeeling, Green tea

Chamomile, Jasmine, Fresh mint, Lemon & ginger



British cheese board selection 14

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

(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.

252 High Holborn, London, WC1V 7EN

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DINNER

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STARTERS

Roast pumpkin soup (v) <i>sage & onion focaccia</i>	8	Lobster thermidor tart	18
Chicken salad <i>avocado, smoked bacon</i>	10	Beetroot & gin cured salmon <i>pickled cucumber</i>	15
Rabbit & bacon en croûte <i>pickled vegetables</i>	13	Fennel, orange & bitter leaf salad (v)	8
Fried squid <i>gentleman's relish mayonnaise</i>	10	Scottish diver scallops <i>truffled potato, smoked bacon, garlic butter</i>	17
Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10	Grilled octopus <i>native breed chorizo, aioli</i>	14

SEAFOOD COUNTER

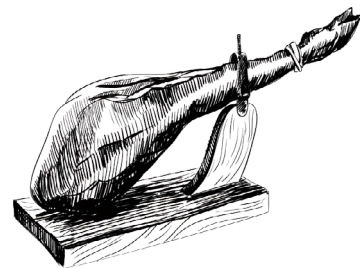
River Fal native oysters <i>half dozen/dozen</i>	24/48	Griddled prawns <i>lemon, garlic butter</i>	15
Shellfish cocktail	15	Potted shrimps	13
Atlantic prawns <i>half pint/pint</i>	10/18	Cornish crab toast <i>avocado, Bloody Mary jelly</i>	15

COLD COUNTER

*Rare breed free range charcuterie
all at 8*

BRITISH

Wild boar salami
Air dried beef
Native nape



Mixed charcuterie board 18

SPANISH

Alejandro Magno chorizo
Salchichon de Vic
Cecina smoked beef

MAINS

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Roast Suffolk pork belly <i>Bramley apple, sage jus</i>	22	Curried mutton pie <i>mango chutney</i>	19
Shrimp burger <i>jalapeño tartare</i>	18	Fish & chips <i>mushy peas</i>	19
Girolle, squash & spelt risotto (v) <i>three cornered garlic</i>	16	Fillet of sea bass <i>Romesco sauce, crispy samphire</i>	26
Fillet of cod Grenobloise	24	Daily fish special <i>please ask your waiter</i>	20

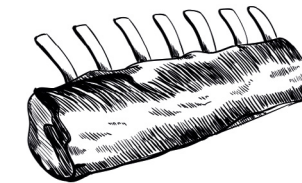
ROAST & GRILL

Pot roast lamb breast 22
celeriac remoulade, green sauce

Hake 21
sprouting broccoli, seaweed mayo

Dover sole 40
brown butter, lemon, parsley

Holborn luxe burger 24
dry aged, grass fed beef, lardo, truffle fries



Flat iron steak 20
béarnaise sauce

Roast rib eye "Club cut" 28
pepper sauce, crispy onions

50 Day aged Cornish rare breed sirloin 32
béarnaise sauce

SIDES

all at 5

New potatoes
rosemary butter

Creamed potatoes

Champ

Green garden salad

Steamed spinach

Mac & cheese
smoked cheddar, roast garlic

Spring cabbage
thyme, bacon

Chips

Heritage carrots

Tomato & shallots

Truffle & parmesan fries

DESSERTS & WINES

all at 8

Sticky toffee pudding
vanilla ice cream

Treacle tart
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