HOLBORN DINING ROOM

ROSEWOOD LONDON

À LA CARTE

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STARTERS

⊡ White Sourdough — 6
715 kcal
Longman seaweed butter

⊡ Butternut Squash Soup — 15
263 kcal
Brown butter, sage & hazelnut pesto

⊙ Candy Beetroot & Radicchio Salad — 16
396 kcal
Buckwheat crumble, cranberries & beetroot gazpacho

Scotch Egg — 18
620 kcal
Herb mayonnaise, celeriac remoulade

Grilled Tiger Prawns — 24
442 kcal
Parsley, chilli & garlic butter

Warm Shrimp Salad — 24
323 kcal
Avocado, champagne sauce

Pâté Royale — 26
349 kcal
Pear & cranberry chutney, port, charred sourdough

Lemon-Cured Salmon — 26
261 kcal
Dorset crab mayonnaise, salt pickled cucumber, quail egg

Hereford Beef Tartare — 28
399 kcal
Confit egg yolk, sour cream, capers, potato crisp

⊡ VEGETARIAN ⊙ VEGAN

All prices are inclusive of VAT. A 15% discretionary service charge will be added to your bill.
Adults need around 2000 kcal a day.

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THE SEAFOOD COUNTER

Maldon Oysters — 27 half dozen · 54 dozen
63 kcal half dozen · 123 kcal dozen
Fig leaf vinegar mignonette

Baked Maldon Oysters — 30
410 kcal
Thermidor glaze, brandy, parmesan

Native Lobster & Crayfish Roll — 32
735 kcal
Gin mayonnaise, coriander, potato crisp

Holborn Dining Room Seafood Platter — 96
1186 kcal
Maldon oysters, 10g of Imperial caviar, Shetland mussels, king prawns, Dorset crab salad

From our seafood counter, we celebrate the best of British waters, day-boat fish and seasonal shellfish, prepared simply to honour their natural flavour. Responsibly sourced and fully traceable, each plate reflects our commitment to sustainability.

PIES

Monthly Special - Turkey & Stuffing Pie — 28
1200 kcal
Cranberries chutney, jus

Braised King Oyster Mushroom Pie — 27
730 kcal
Celeriac remoulade, grape must mustard

Cheese & Potato Pie — 28
758 kcal
Caramelised onion, truffle sauce

Chicken & Wild Mushroom Pie — 29
880 kcal
Lemon thyme sauce, leek fondue

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PIES · CONTINUED

Beef Ribs Pie — 33
889 kcal
Wholegrain mustard, smoked beetroot relish

At Holborn Dining Room, we celebrate British pies by honouring classic craft golden crusts filled with native meats, game and garden vegetables at their peak, sustainably sourced and traditionally British. Please allow thirty minutes for cooking time.

MAINS

Wild Mushroom Spelt — 26
539 kcal
Jerusalem artichoke

Haddock & Chips — 28
892 kcal
Tartare sauce, mushy peas, mint

Loch Duart Salmon Fillet — 28
743 kcal
Saffron potato, brown butter, Shetland mussels

Corn-Fed Chicken Breast — 32
674 kcal
Braised roscoff onion, lemon thyme sauce

Holborn Burger — 32
1290 kcal
Smoked applewood cheddar, Holborn burger sauce, onion & bacon relish, fries

Braised Beef Cheek — 34
650 kcal
Cauliflower & yeast purée

Ribeye Steak 300g — 56
1125 kcal
Your choice of: green peppercorn or béarnaise sauce

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MAINS · CONTINUED

Pan-Fried Dover Sole — 60
674 kcal
Brown butter hollandaise, fennel salad

Lobster Wellington - To Share — 132
1700 kcal
Triple cooked chips, sautéed spinach, fennel salad, lobster bisque

Josper Grilled Tomahawk Steak 1.2 Kg - To Share — 145
2350 kcal
Served with two sides of your choice. Selection of: green peppercorn and béarnaise sauce

SIDES

Winter Leaf Salad — 6
113 kcal
House vinaigrette

Parmesan Fries — 8
593 kcal
Truffle mayonnaise

Mashed Potato — 8
506 kcal
Clotted cream

Sautéed Spinach — 9
150 kcal
Roasted garlic butter

Triple Cooked Chips — 8
450 kcal

Glazed Carrot — 8
195 kcal
Maple, parsley

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DESSERTS

Sticky Toffee Pudding — 14
739 kcal
Butterscotch sauce, earl grey infused ice cream

Bramley Apple & Blackberry Crumble — 14
564 kcal
Clotted cream ice cream

Jaffa Cake — 14
427 kcal
Vanilla sponge, orange jelly, whipped Manjari ganache, chocolate ice cream

Pear Tarte Tatin — 14
834 kcal
Cinnamon caramelised pear tarte tatin, pink peppercorn, vanilla ice cream

70% Guanaja Moelleux — 16
712 kcal
70% Guanaja chocolate moelleux cake, buckwheat ice cream

British Cheese Selection — 28
675 kcal
Pitchfork cheddar, Golden Cross, Tunworth, Baron Bigod, Stichelton. Served with seasonal preserves & house bakes

Homemade Ice Cream & Sorbets — 12
436 kcal

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