

LONDON

IN THE SKY 2017

LUNCH

ROAST WEST COAST SCALLOP, HERITAGE
TOMATO CONSOMME, BASIL

SLOW COOKED PORK CHEEK, PORK PIE,
SAUSAGE & HISPI CABBAGE

KENTISH STRAWBERRY & ELDERFLOWER
PAVLOVA

VEGETARIAN LUNCH

HAND PULLED BURATTA, HERITAGE
TOMATO, BASIL

PEA & MINT PEARLED SPELT RISOTTO,
BROAD BEANS, BABY LEEK

KENTISH STRAWBERRY & ELDERFLOWER
PAVLOVA

DINNER

ROAST WEST COAST SCALLOP, HERITAGE
TOMATO CONSOMME, BASIL

BEETROOT & GIN CURED SALMON,
PICKLED BEETS

SLOW COOKED PORK CHEEK, PORK PIE,
SAUSAGE & HISPI CABBAGE

KENTISH STRAWBERRY & ELDERFLOWER
PAVLOVA

VEGETARIAN DINNER

HAND PULLED BURATTA, HERITAGE
TOMATO, BASIL

BEETROOT AND PICKLED WALNUT SALAD,
WALNUT PESTO

PEA & MINT PEARLED SPELT RISOTTO,
BROAD BEANS, BABY LEEK

KENTISH STRAWBERRY & ELDERFLOWER
PAVLOVA

Allergens: Dairy, Eggs, Crustacean, Fish, Gluten, Nuts, Walnuts.

All our food is prepared in a kitchen where nuts, gluten and other food allergies are present.

HOLBORN DINING ROOM

Previously the East Banking Hall of Pearl Assurance, Holborn Dining Room and Delicatessen have been designed by Martin Brudnizki Design Studio and reflect the cuisine's traditional British style. With impressive chandeliers, reclaimed oak furnishings, antique mirrors and opulent red leather upholstery with tweed fabric detailing, the 160 cover restaurant offers a relaxed atmosphere, coupled with sophistication and glamour.

HOLBORN
DINING ROOM · DELICATESSEN

