

BREAKFAST

COFFEE

We have proudly partnered with Musetti, using a blend of Brazilian Arabica beans in combination with washed Robusta beans from India and Vietnam. It has the dense, full-bodied structure and richness of a powerful southern Italian espresso.

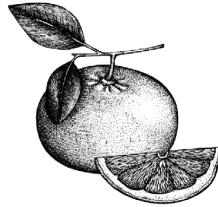
Espresso	5	Café latte	6.5
Double Espresso	6.5	Flat white	6.5
Cortado	5	Mocha	6.5
Ristretto	5	Filter coffee	6.5
Macchiato	5	Hot chocolate	6.5
Americano	6.5	Matcha latte	6.5
Cappuccino	6.5	Turmeric latte	6.5

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

MARIAGE FRÈRES TEA

At Rosewood London we exclusively use Mariage Frères, the world's most exclusive purveyor of luxury teas and France's oldest tea house. Known for their extensive selections that are full of fragrant and elegant flavours.

English Breakfast	6.5
Earl Grey	6.5
Lapsang	6.5
Marco Polo	6.5
Fuji Yama (Green Tea)	6.5
Rouge Bourbon Vanilla Rooibos	6.5
Peppermint	6.5
Verbena Citrodora	6.5
Chamomile	6.5
Jasmine Mandarin	6.5



SMOOTHIES

Morning Greens (vg) <i>Mango, avocado, banana, apple, lemon, spinach</i>	9
Triple Berry (vg) <i>Blueberry, raspberry, strawberry, banana, lime, coconut milk</i>	9
Golden Glow (vg) <i>Orange, lemon, ginger, turmeric, cayenne, banana, avocado</i>	9

JUICES

Fresh Orange	6.5
Cloudy Apple	6.5
Pineapple	6.5
Pink Grapefruit	6.5
Apple & ginger shot	4.5



HOLBORN TRADITIONAL ENGLISH

764 kcal

A choice of two free range eggs
- fried, poached or scrambled
Mixed toast, butter & preserves
Cumberland sausage, chicken sausage,
vegetarian sausage, smoked streaky
bacon, sweet cure back bacon, turkey
bacon, black pudding, plum tomato,
grilled Portobello mushroom,
baked beans

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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.

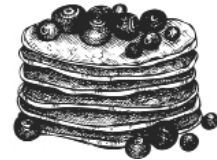
All prices are inclusive of VAT. A 15 %
discretionary service charge will be added
to your bill.

FREE RANGE EGGS

Fried eggs (v) • 120 kcal	12
Poached eggs (v) • 185 kcal	12
Scrambled eggs (v) • 154 kcal	12
Eggs Benedict • 674 kcal	20
Eggs Florentine (v) • 436 kcal	19
Eggs Royale • 548 kcal	24
Omelette (v) • 245 kcal	19
Onion, mushroom, peppers, tomato, cheese, ham, herbs	

WELLNESS

Porridge • 357 kcal with your choice of milk, cream, or water	9
Quinoa porridge (V) • 208 kcal Coconut milk, chia seeds	11
Crushed avocado & tomato (v) • 228 kcal Poached eggs, wholegrain toast	18
Lambton & Jackson smoked salmon • Capers, lemon, crème fraîche 131 kcal	20
Scrambled tofu (V) • 177 kcal Avocado, slow cooked tomato, sourdough toast	16



SWEETS

Waffle (v) • 489 kcal
Pecans, caramelised banana,
mascarpone, honey

18

Buttermilk pancakes (v)
• 468 kcal
Raspberry compote &
mascarpone

18



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(v) Vegetarian • (V) Vegan

Guests who enjoy a breakfast inclusive package may dine from the below breakfast menu. Alternatively, you are welcome to substitute the Holborn Traditional Breakfast for one breakfast item from each page. Additional a la carte items will be charged accordingly.

HOLBORN TRADITIONAL BREAKFAST

Freshly brewed coffee or tea

Fresh orange or pink grapefruit juice

Mixed toast, butter & preserves

A choice of two free range eggs - fried, poached or scrambled

Cumberland sausage, chicken sausage, vegetarian sausage, smoked streaky bacon, sweet cure back bacon, turkey bacon, black pudding, plum tomato, grilled portobello mushroom, baked beans

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HOLBORN

DINING ROOM