

42 HOLBORN



## SUMMER MENU

## STARTERS

### Salmon Tartare

13

Smoked Salmon Tartare, Radish, Anchoïade and Fresh Herbs

### Bresaola & Rocket

12

Bresaola, Rocket, Sourdough and a vibrant Pomegranate Dressing

### Prawns & Gem Lettuce

11

Juicy Prawns, grilled Gem Lettuce, topped with Black Garlic and Leek Ash Vinaigrette

### Duck Caesar Salad

13

A rich twist on the classic with Confit Duck and creamy Caesar Dressing

### Burrata & Raspberry Gazpacho (V)

12

Creamy Burrata served in a Raspberry Gazpacho with spicy Green Peas

### French Beans & Aubergine (VE)

11

Tender French Beans with Smoked Aubergine and Ajo Blanco



Prices are shown in £GBP.

Please inform your server of any allergies or dietary restrictions, and we will do our best to accommodate your preferences.

(V) Vegetarian. (VE) Vegan. (GF) Gluten Free. An optional service charge of 13% will be added to your bill.



## MAIN COURSES

<b>Grilled Sirloin</b>	30
Succulent Sirloin Steak with oven baked Baby Potatoes and a bold Romesco Sauce	
<b>Lamb Rump &amp; Courgette</b>	29
Tender Lamb Rump paired with Courgette prepared alla Scapece	
<b>Grilled Octopus</b>	28
Grilled Octopus with Bull's Heart Tomato and aromatic Dill Oil	
<b>Poached Cod &amp; Clams</b>	26
Delicate poached Cod, San Sebastián style, with fresh Clams	
<b>Artichokes &amp; Peppers (VE)</b>	20
Artichokes and sweet Piquillo Peppers, finished with a zesty Ravigote Sauce	
<b>Lentil Stew (VE)</b>	20
Hearty warm Lentil Stew with Beetroot and a vibrant Salsa Verde	
<b>Grilled Chicken Thigh</b>	26
Marinated and grilled Chicken Thigh served with Swiss Chard and Balsamic Glaze	

## SIDES

<b>Chunky Fries</b>	5
Thick Fries, served with Ketchup and Mayonnaise	
<b>Steamed Tenderstem Broccoli</b>	6
Steamed Tenderstem Broccoli, finished with Extra Virgin Olive Oil and Maldon Sea Salt	
<b>Baby Potatoes</b>	6
Baby Potatoes, tossed with Parsley, Extra Virgin Olive Oil and Maldon Sea Salt	
<b>Mixed Salad</b>	5
Baby Leaves, Cherry Tomatoes, Cucumber and Red Onion	

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## BAR MENU

### Bread & Olives

Pitta Bread served with house-marinated Olives

6

### Fried Halloumi (V)

Crispy Halloumi drizzled with Honey and Pomegranate, finished with Fresh Parsley

9

### Mezze Selection (V)

Hummus, smoky Baba Ghanoush and creamy Tzatziki served with Pitta Bread

10

### Fried Baby Squid

Lightly fried Baby Squid served with a Mustard and Sweet Chili Mayo

10

### Padrón Peppers (VE)

Blistered Padrón Peppers with Maldon Sea Salt

8



## DESSERTS

### Tiramisu

Classic Italian Tiramisu with layers of coffee-soaked Ladyfingers and Mascarpone

9

### Pannacotta & Blackberry

Light and fluffy Pannacotta with a tangy Blackberry Sauce

9

### Blueberry Crème Brûlée

Silky Custard with Blueberry infusion and a crisp caramelized top

9

### Chocolate & Orange Tart (VE)

Rich Chocolate and Orange Vegan Tart topped with Vegan Chantilly Cream

9

### Mandarin Sorbet

Refreshing Mandarin Sorbet with a bright citrus finish

8

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