

412 HOLBORN

SMALL PLATES

1. Sourdough bread with herb butter (v) Baked in house and served with our chef special herb butter	3	9. Padron peppers (v) Deep fried and served with Maldon sea salt	7
2. Mixed olives (vg) Kalamata and Nocello olives with lemon zest, olive oil & herbs	4	10. Patatas bravas (vg) Served with bravas sauce	7
3. Charcoal grilled leeks (vg) Leeks, carrot, orange	7	11. Fried halloumi (v) Served with a honey & pomegranate sauce	7
4. Tomato & mango (vg) Heritage tomato, mango, capers, red onion, salsa & black olive	8	12. Slow cooked spinach with carrot (v) Rich greek yoghurt, carrot, black seed	7
5. Tuna tartare Avocado, red onion, cucumber, olive oil, Atas chef sauce	11	13. Red prawns Baby gem, avocado, aioli	11
6. Burrata (v) Heritage tomato, green herb oil, fresh basil	13	14. Calamari fritti Lightly battered & fried, served with aioli, chilli & lemon	11
7. Beef bresaola Crunchy bread crumble, balsamic, parmesan	14	15. Beef tataki Parmesan, mix leaves, Atas chef sauce	12
8. Selection of mezzes with pita (v) Hummus, babaganoush, tzatziki, tabbouleh & pitta	15	16. Garlic king prawns Pan fried in garlic, chilli & olive oil	13

MAINS

Meat

17. Lamb cutlets Milk fed Welsh lamb	20
18. Ribeye steak Premium, 14 day aged Argentinian Black Angus	24
19. Sirloin steak Premium, 14 day aged Argentinian Black Angus	20

Add sauce:

Green peppercorn	2
Bearnaise sauce	2
Honey mustard sauce	2
Spanish mojo sauce	2

20. 42 Holborn burger Slow cooked beef ribs pulled, caramelised onion, redcabbage slaw with served chunky potato	14
21. Grilled chicken skewer Peppered chicken finished on the grill & served with salad, pitta and yoghurt	20

Pasta

22. Creamy chicken spaghetti Creamy garlic sauce & succulent grilled chicken	16
23. Penne all'Arrabbiata (vg) Classic tomato, chilli & garlic pasta	12

Fish

24. Grilled salmon Served with leeks and black caviar sauce	19
25. Seabass fillet Mediterranean salsa, mixed leaves, tomato, cucumber	19
26. Galician Octopus Served with baby potatoes, smoked paprika & aioli	25

Plant Based

27. Roast eggplant (vg) Red pepper sauce, tahini pistachio sauce, fresh herbs, leaves & apple	15
28. Stuffed pepper (v) Yoghurt, tomato pepper sauce, rice, sumac	15

Salad

29. Fried goat cheese, walnut & pear salad Mixed leaves, crunchy walnut, pear, berry & balsamic	15
30. Aegean salad Tomato, cucumber, red onion, feta cheese, olive oil	12
31. Barley London salad Barley, mixed leaves, rocket, cucumber, olives, avocado, pesto	14

Add protein:

Grilled chicken or salmon	5
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SIDES

32. Creamy spinach (v)	4	33. Parmesan fries (v)	5	34. Truffle mash (v)	4	35. Wild mushroom (vg)	4	36. Side salad (vg)	4	37. Sautéed greens (vg)	4
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DESSERT

38. Turkish coffee Crème Brûlée	8	39. Classic Tiramisu	9	40. Spanish flan	8	41. Walnut & almond brownie	8	42. Ice cream selection	6
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	Bottle 750ml	Glass 175ml	Glass 125ml
Sparkling Wines			
Pinord, Cava '+ & + Seleccion' Brut NV	39		8
Nivarius, 'Lia' Pet-Nat Rosado 2022	46		9
Champagne Collet Brut 1er Cru, Art Déco NV	80		
Champagne Pol Roger Brut Réserve NV	98		
Dom Perignon 2013	375		
White			
Mesta, Uclés, Verdejo 2022	33	8	6
Bodegas Ondarre, 'Valdebaron Blanco', Rioja 2022	40	10	8
Tandem, 'Inmácula', Navarra, Viognier Viura 2019	46	11	9
Bodegas Viñátigo, Tenerife, Listán Blanco de Canarias 2022	60	15	12
Colomba Bianca, Vitesse, Sicily, Grillo 2022	36		
Finca os Cobatos, Monterrei, Godello 2022	48		
Ailala, Ribeiro, Treixadura 2021	50		
Albariño, Lagar de Cervera	65		
Domaine de Oliveira Lecestre, Chablis Vieilles Vignes 2021	79		
Rose			
Tandem, 'Casual' Rosé, Navarra 2022	38	9	7
Nero d'Avola Rosé, Lumari	35	10	8
Red			
	750ml	175ml	125ml
Bodegas Nodus, 'El Renegado', Tinto, Bobal 2022	34	9	6
Finca Bacara, Time Waits For No One 'White Skulls', Jumilla 2022	34	9	6
Vino de Montaña, Sierra de Gata, 2020	40	10	8
		11	9
Bideona, Rioja, Tempranillo de Laderas 2020	47	14	11
Quinta de Quercus, Uclés 2019	56	15	12
Badia a Coltibuono, Chianti Classico 2020	60		
Herdade do Rocim, Alentejano, 'Mariana' Red 2022	35		
Tandem, 'Mácula', Navarra, Cabernet Sauvignon Merlot 2015	64		
Pinord Mas Blanc Estate, 'Mas Blanc +7', Priorat 2019	88		
La Rioja Alta S.A., '904 Selección Especial' Rioja Gran Reserva 2015	160		
Michele Chiarlo 'Tortoniano', Barolo 2019	128		
Fine Wine			
Pavilon Rouge du Chateau Margaux 2009 OWC	625		
Chateau La Conseillante 2009 OWC	627		
Sassicaia 2013 San Guido OWC	750		
Petrus Pomerol Chateau Petrus 2015	7,000		
Fortified			
	750ml	75ml	
Barros LBV Port, Douro 2016	65	7	
Magnum			
	1500ml		
Barros Colheita Port	95		
Rioja Reserva, Bodegas Ondarre	160		
Châteauneuf-du-Pape, Domaine de la Solitude	185		
Barros Colheita Port	95		
Desserts			
	375ml		
Muscat de Beaumes de Venise, Domaine de Coyeux	40		

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.
An optional service charge of 13% will be added to your bill. Thank you for dining with us, and we look forward to serving you.

House Cocktails

Las Canteras Martini	12
<i>Absolut Vodka, Sake, Yuzu Juice, Apple Juice, Basil</i>	
La Laja	13
<i>Mezcal Vida, Merlet Pear Liqueur, Lime, Agave, Ginger, Peach Bitters</i>	
Las Monjas Collins	12
<i>Koko Kanu, Havana 3 years Rum, Lychee, Pear, Pineapple, Ginger, Syrup</i>	
Maspalomas Spritz	12
<i>Beefeater Gin, Cherries, Raspberries, Pink Grapefruit, Apple, Blood Orange</i>	
Gin Mare	13
<i>Gin Mare, Mediterranean Tonic Water, Lemon, Olive, Rosemary</i>	
Pink Gin Tonic	12
<i>Beefeater Pink Gin, Strawberry, Raspberries, Blackberries, Indian Tonic</i>	
Sangria 500ml	13
<i>Red & Rose wine, Brandy, Fruits, Lemonade, Orange Juice</i>	
Sangria 750ml	25
<i>Red & Rose wine, Brandy, Fruits, Lemonade, Orange Juice</i>	

Classics Cocktails

Negroni	12
<i>Plymouth Gin, Campari, Sweet Vermouth</i>	
Bloody Mary	12
<i>Absolut Vodka, Bloody Mary Tomato Juice Mix</i>	
Mojito	12
<i>Rum, Mint, Lime, Cane Sugar, Soda Water</i>	
Espresso Martini	12
<i>Absolut Vodka, Mr Black coffee liqueur, Espresso Coffee</i>	
Manhattan	13
<i>Sazerac Rye Whiskey, Dolin Vermouth, Angostura Bitters</i>	
Aperol Spritz	12
<i>Aperol, Prosecco, Soda water</i>	
Old Fashioned	13
<i>Brown Sugar, Angostura Bitters, Sazerac Rye Whiskey</i>	
Vesper Martini	12
<i>Absolut Vodka, Plymouth Gin, Lillet Blanc</i>	

Mocktails

Pomegranate and cherry iced tea	7
<i>Cherries, Pomegranate, Iced Tea, Soda water</i>	
Lychee & Ginger Collins	7
<i>Lychee, Chilli Syrup, Ginger, Lime, Cane Syrup</i>	

Still Water

Acqua Panna 750ml	4
Acqua Panna 330ml	3

Sparkling Water

San Pellegrino 750ml	4
San Pellegrino S 330ml	3

Beers

Alhambra 1925 abv 4.6%	5
Estrella Damn abv 6.4%	6

Soft Drinks

Coca Cola, Diet Coke, Coke Zero	4
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Fever Tree

Indian Tonic Water, Med Tonic	3
Lemonade, Bitter Lemon	3
Ginger Ale, Ginger Beer	3
Soda Water	3
Pink Grapefruit Soda	3

Juice

Orange, Apple Pineapple, Grapefruit	4
Tomato, Lychee, Pomegranate, Cranberry	4

Hot Drinks

Cortado	3
Espresso	3
Macchiato	3
Americano	3
Cappuccino	3
English Breakfast Tea	3
Double Cortado	4
Double Espresso	4
Mocha	4
Flat White	4
Latte	3
Hot Chocolate	4
Herbal Tea	3
(please ask server)	