

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

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

SIDES

Chunky Fries	5
Thick Fries, served with Ketchup and Mayonnaise	
Steamed Tenderstem Broccoli	6
Steamed Tenderstem Broccoli, finished with Extra Virgin Olive Oil and Maldon Sea Salt	
Baby Potatoes	6
Baby Potatoes, tossed with Parsley, Extra Virgin Olive Oil and Maldon Sea Salt	
Mixed Salad	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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DRINKS menu





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wines

Sparkling

Ca' del Console Prosecco Extra Dry, Italy, NV

Peach, pear, semi-dry

125ml

9

Bottle

42

Champagne Drappier Brut Premier Cru, France, NV

Pear, vanilla spice, toasted hazelnut

20

95

Champagne Drappier Rosé de Saignée Brut, France, NV

Red berries, herbal lift, refreshing finish

130

Champagne Jacquesson Cuvée 746, France, 2018

Apple, biscuit, a touch of almond

170

Dom Perignon, France, 2013

Citrus peel, brioche, creamy

450

Rosé

Terre del Noce Pinot Grigio Rosé, Italy, 2024

Strawberry, raspberry, crisp finish

125ml

7

175ml

9

Bottle

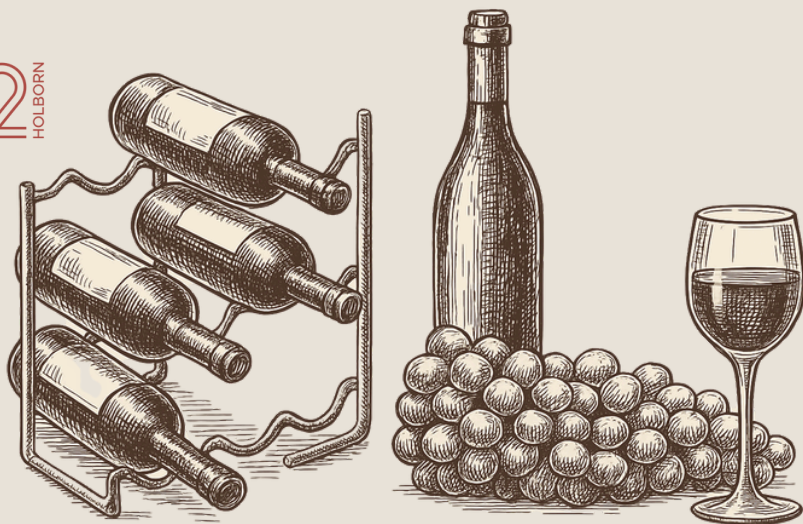
40

Saint-Roch Les Vignes Rosé, Les Maîtres Vignerons, France, 2024

White peach, lychee, lively

50





Red

	125ml	175ml	Bottle
Sassolino Rosso, Sangiovese, Italy, NV Cherry, plum, juicy	7	9	38
Valdemoreda Tempranillo, Spain, 2022 Ripe fruits, vanilla, smooth	8	10	40
Morandé Pionero Pinot Noir Reserva, Chile, 2022 Raspberry, gentle spice, silky finish	9	11	44
Regaleali Rosso Nero D'Avola, Tasca, Italy, 2022 Cherry, sage, velvety	10	12	50
Deakin Estate Shiraz, Australia, 2024 Black fruits, vanilla, spicy	11	13	54
Finca La Colonia Colección Malbec, Norton, Argentina, 2024 Red fruit, black pepper, a touch of spice	12	14	58
Château de Parenchère, Bordeaux Supérieur, France, 2020 Ripe berries, smoke, elegant body			65
Barbera d'Asti Fiulot, Prunotto, Italy, 2023 Plum, cherry, juicy finish			70
Chianti Superiore, Santa Cristina, Italy, 2022 Red cherry, violet, fresh finish			75
Joel Gott 815 Cabernet Sauvignon, USA, 2021 Mocha, dark berries, rich taste			80
Kooyong Estate Pinot Noir, Australia, 2023 Red cherry, forest floor, silky			110
Lacoste Borie, Pauillac, France, 2017 Cassis, cedar, firm structure			125
Ridge Geyserville (Organic), USA, 2021 Black fruits, spice, mineral depth			150
Brunello di Montalcino, Pian delle Vigne, Antinori, Italy, 2019 Cherry, coffee and cocoa, rounded texture			170
Tignanello, Antinori, Italy, 2021 Strawberry, chocolate, velvety			380
Sassicaia, Tenuta San Guido, Italy, 2013 Black cherry, herbs, structured			800
Château Margaux Premier Grand Cru Classe', France, 2001 Blackcurrant, violets, luxurious			1200

White

	125ml	175ml	Bottle
Wild Iris Chenin Blanc, South Africa, 2024	7	9	38
Stone fruit, melon, grapefruit zest			
Terre del Noce Pinot Grigio, Italy, 2024	8	10	42
Apple, banana, floral lift			
Picpoul de Pinet St Clair, France, 2024	9	11	48
Citrus, pear, crisp minerality			
Castel Firmian Chardonnay, Italy, 2024	10	12	52
Red apple, apricot, citrus breeze			
Babich Family Reserve Sauvignon Blanc (Organic), New Zealand, 2024	11	13	56
Lime, passionfruit, fresh herbs			
Serra da Estrela Albariño, Spain, 2024	12	14	62
Pear, apricot, vibrant citrus			
Casal di Serra Verdicchio (Organic), Umani Ronchi, Italy, 2024			70
Peach, apple, wildflowers			
Vivia, Le Mortelle, Antinori, Italy, 2024			80
Peach, citrus peel, crisp finish			
Pouilly-Fumé Les Chailloux Silex, Chatelain, France, 2023			85
Green fruit, citrus spice, mineral			
Chablis, Domaine Jean-Marc Brocard, France, 2023			88
Lemon, chalky stone, crisp			
Saint-Joseph Blanc La Source, Ferraton (Organic), France, 2023			95
Citrus, nectarine, floral notes			
Roserock Chardonnay, Drouhin, USA, 2022			120
White flowers, lemon meringue, sharp acidity			
Meursault Les Petits Charrons, Bernard Millot, France, 2022			185
White peach, lime leaf, silky			
Cervaro della Sala, Antinori, Italy, 2022			245
White blossom, vanilla spice, creamy			
Corton-Charlemagne Grand Cru, Xavier Monnot, France, 2020			580
Apricot, hazelnut toast, rich			



signature cocktails

Golden Tamboo

13

Angostura Tamboo Spiced Rum, Maple syrup, Lemon juice, Egg white, Nutmeg

Beluga Gold Martini

20

Beluga Gold, Yuzu liqueur, Yuzu juice, Apple juice, Lemon juice, Basil, Sugar

La Dolce Venezia

12

Select Aperitivo, Orange juice, Lemon juice, Sugar, Orange bitters, Soda

Rose Garden Fizz

12

Kyrö Pink gin, Rose syrup, Lemon juice, Grenadine, Soda, Berries & Mint

Apeloco/Amargi

Tequila meets Aperol in this bold, citrusy cocktail with a smooth Cointreau finish.

Level of Alcohol: Sweetness: Sourness:



Apeloco/Amargi

13

Aperol or Campari, Jose Cuervo Tradicional, Cointreau, Lime juice, Sugar

Guavalicious

Transport yourself straight to a tropical island with this guava cocktail spiked with beluga noble, guava juice, lime and grenadine.

Level of Alcohol: Sweetness: Sourness:



Guavalicious

12

Beluga Noble, Guava Juice, Lime and Grenadine

mocktails

Berry Nojito

8

Cranberry juice, Lemon juice, Agave syrup, Fresh berries & Mint, Lemonade

Lycheer Up

8

Lychee juice, Lime juice, Ginger juice, Chilli Syrup, Sugar

classic cocktails

Espresso Martini

The espresso martini, also known as a vodka espresso, is a cold caffeinated alcoholic drink made with espresso, coffee liqueur and vodka.

Level of Alcohol:

Sweetness:

Sourness:



Espresso Martini 12

Beluga Noble, Mr. Black Coffee Liqueur, Espresso, Sugar

Irish Coffee 12

Bushmills Original, Espresso, Sugar, Double Cream

Kir 12

White wine, Crème de cassis

Aperol Spritz 12

Aperol, Prosecco, Soda

Amaretto Sour 12

Salizá Amaretto, Lemon juice, Sugar, Egg white

Bellini 12

Prosecco, Peach purée

Bloody Mary 12

Beluga Noble, Tomato juice, Worcestershire mix (Worcestershire sauce, Lemon juice, Olive brine, Celery salt, Mint)

Caipirinha 12

Abelha Cachaça, Lime juice, Brown sugar

Cosmopolitan 12

Beluga Botanicals Rose & Lime, Cointreau, Cranberry juice, Lime juice

Daiquiri (Classic, Strawberry, Mango or Passionfruit) 12

Havana 3yrs, Lime juice, Sugar

Manhattan 13

Sazerac Rye, Dolin Dry, Dolin Rouge, Angostura

Margarita (Classic, Spicy, Mezcal or Tommy's) 12

José Cuervo Tradicional, Cointreau, Lime juice

Mojito 12

Havana 3yrs, Mint, Lime juice, Sugar, Soda

Moscow Mule 12

Beluga Noble, Lime juice, Ginger beer

Negroni 13

Plymouth Gin, Campari, Dolin Rouge

Old Fashioned 14

Woodford Reserve, Brown sugar, Angostura

Pornstar Martini 12

Beluga Noble, Passoa, Vanilla syrup, Passionfruit purée, Lime juice, Side of Prosecco

Vesper Martini 13

Beluga Noble, Beefeater Gin, Lillet Blanc

Whiskey Sour 14

Woodford Reserve, Lemon juice, Sugar, Egg white



spirits

Gin

50ml

Beefeater London Dry	9
Kyro Pink Gin	9
Plymouth	9
Hendrick's	10
Boatyard Double Gin	10
Tanqueray 10	11
Botanist Islay Dry	12
Gin Mare	12
Monkey 47	15

Vodka

50ml

Absolut Blue	10
Zubrowka	10
Konik's Tail	12
Ciroc	13
Belvedere	13
Grey Goose	13
Beluga Noble	14
Beluga Gold	25

Tequila & Mezcal

50ml

Jose Cuervo Tradicional Reposado	12
Jose Cuervo Tradicional Silver	12
Mezcal Verde	12
Don Julio Blanco	13
Don Julio Reposado	15
Don Julio Anejo	17
Don Julio 1942	75

Rum

50ml

Gosling Black Seal	9
Abelha Silver Cachaca	10
El Dorado 3yrs	10
Havana 7yrs	11
Pampero Aniversario	12
El Dorado 15yrs	17
Ron Zacapa 23	19

Brandy, Cognac, Armagnac

50ml

Vecchia Romagna	10
Hennessy VS	14
Sigognac Armagnac 10yrs	15
Dupont VSOP	15
Hennessy XO	55
Darroze Les Grande Assemblages 40yrs	70



All spirits are also available in 25ml

whisky

42
HOLBORN

American

50ml

Woodford Reserve	11
Maker's Mark	11
Buffalo Trace	11
Sazerac Rye	12
Bulleit Rye	13

Irish

50ml

Bushmills Original	10
Jameson	10
Bushmills Black	10

Japanese

50ml

Nikka From The Barrel	15
Hakushu Distillers Reserve	20
Hakushu 12yrs	30
Yamazaki Distillers Reserve	20
Yamazaki 12yrs	38



Scotch

50ml

Johnnie Walker Black Label	10
Johnnie Walker Blue	50
Glenfiddich 12yrs	12
Glenmorangie 10yrs	13
Chivas Regal 12yrs	12
Chivas Regal 25yrs	50
Laphroaig 10 yrs	14
Talisker 10yrs	14
Bowmore 12yrs	15
Bruichladdich Classic Laddie	16
Lagavulin 16yrs	22
Dalmore 15yrs	27
Glenlivet 18yrs	28
Macallan Sherry Oak Cask 18yrs	60
Macallan Double Cask 12yrs	28
Glenmorangie Signet	40
Highland Park 12yrs	20
Highland Park 18yrs	70
Highland Park 21yrs	95

All spirits are also available in 25ml

beers and cider

Heineken	7
Meantime London Pale Ale	7
Alhambra	8
Mela Rossa	6
Peroni 00 Alcohol Free	5.5

juices

Orange	4
Apple	4
Pineapple	4
Cranberry	4
Pomegranate	4
Lychee	4
Pink Grapefruit	4
Guava	4
Tomato	4

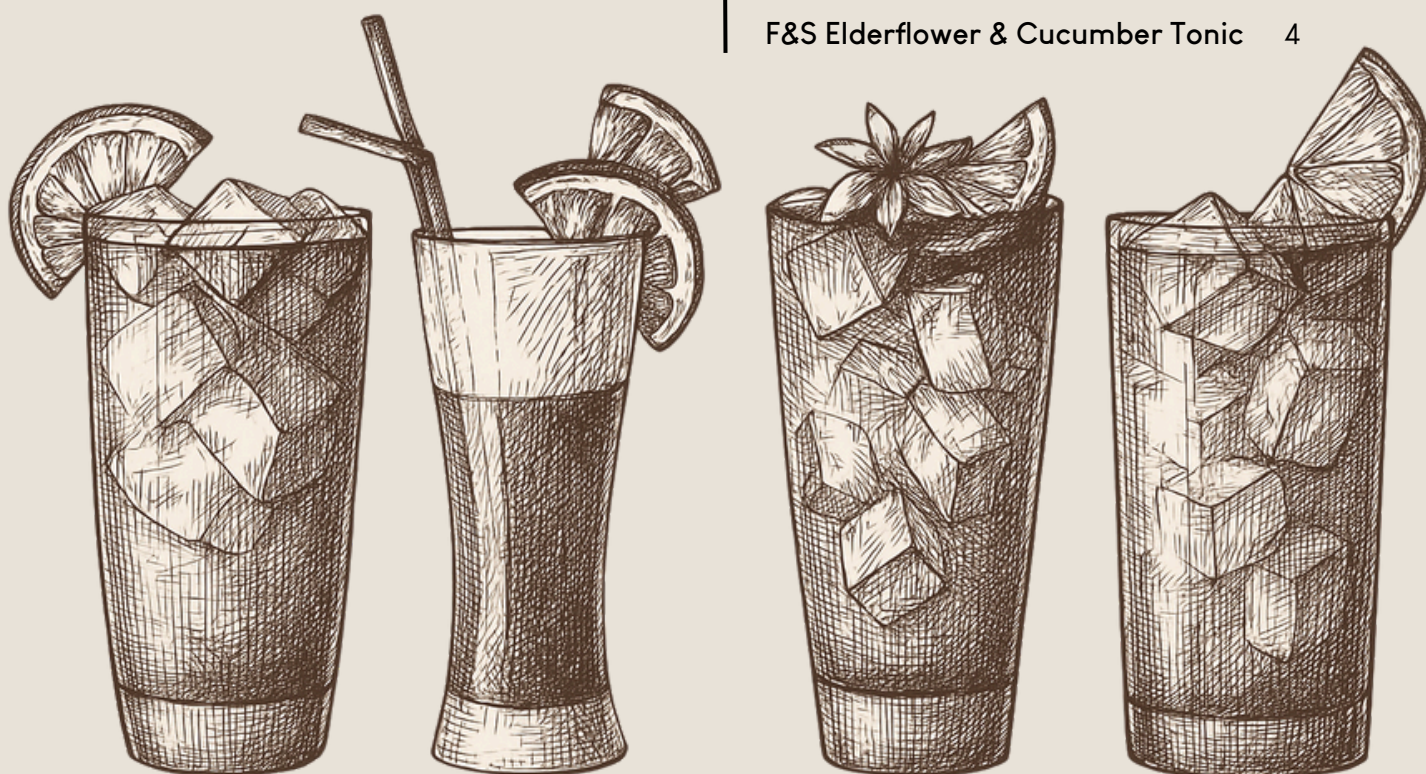
water

750ml

Acqua Panna Still Water	4.5
San Pellegrino Sparkling Water	4.5

soft drinks

Coca Cola	4
Diet Coke	4
Coke Zero	4
F&S Soda Water	4
F&S Lemonade	4
F&S Indian Tonic	4
F&S Light Tonic	4
F&S Ginger Beer	4
F&S Ginger Ale	4
F&S Pink Grapefruit Soda	4
F&S Sicilian Lemon Tonic	4
F&S Guava & Lime Soda	4
F&S Rhubarb Lemonade	4
F&S Mallorcan Tonic	4
F&S Elderflower & Cucumber Tonic	4





For more information

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