

# PIVOT

BRITISH BAR & BISTRO

## PRE-THEATRE MENU

WITH A CARAFE OF WINE PER PERSON £48

WITHOUT WINE £35

### STARTER

#### Scottish Smoked Salmon

capers | shallots | dill  
(F, M)

#### Chicken & Hazelnut Terrine

chutney | pickles | crusty bread  
(Mu, N, Su, G, M)

#### Broad Bean & Pea Salad

marinated vegan feta | crouton |  
pomegranate dressing  
(G, Mu, Su, V)

### MAINS

#### Free Ranged English Chicken

mushroom & tarragon cream sauce  
(G, C, F, M, S, Su)

#### Roasted Cod Fillet

warm tartare sauce  
(C, F, E, G, M, Su)

#### Ratatouille Wilted Kale

wilted kale | roasted cashews  
(C, N, V)

### DESSERT

#### Pavlova

berry | compote  
(V, E, M, S)

#### Chocolate Mousse

caramelised hazelnut | clotted cream  
(V, E, M, S, N)

#### Vanilla Poached Pear

soft whipped cream  
(V, Su, M)

### CARAFE OF WINE (500ml included in set menu)

#### RED

##### Le Tuffeau Merlot IGP d'Oc

France

#### WHITE

##### Sensas IGP d'Oc Vermentino

Languedoc | France

#### ROSÉ

##### La Chita Rose Bobal

Castilla y Leon | Spain

### ADD ON VEGETABLES £8

#### Roasted Jerusalem Artichokes

parsley | smoked garlic  
(V)

#### Summer Greens Salad

goats cheese | raspberry dressing  
(M, Su, V)

#### Heritage Tomato

shallot | basil salad  
(Su, V)

#### Charred Hispi Cabbage

chilli butter | breadcrumbs  
(V, G, M)

#### Buttery Mash (V, M)

#### Heritage New Potatoes

garlic | tarragon  
(V, M)

JOIN US ON SUNDAY FOR

## “LONDON'S BEST SUNDAY ROAST”

ONE COURSE £25

TWO COURSE £32

THREE COURSE £38

Please let us know when placing your order.  
If you have any food allergies or intolerance.

Allergens: C Celery, Cr Crustaceans, E Egg, F Fish,  
G Cereal containing gluten, L Lupin, M Milk, Mo Mollusc, Mu Mustard,  
N Nuts, P Peanuts, Se Sesame, S Soya, Su Sulphur Dioxide, V Vegetarian

Prices are inclusive of VAT at the standard rate. A discretionary service of 12.5% will be added to your bill

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