

# PIVOT

BRITISH BAR & BISTRO

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## CHRISTMAS MENU

2 courses and side £42

3 courses and side £49

## CHRISTMAS MENU

Two-courses and side £42    Three-courses and side £49  
Glass of Prosecco £12    Chai Mulled Wine £15

### STARTERS

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#### CREAM OF CHESTNUT

Candid Chestnut Crumble | Sourdough Toast  
(C,N,G,Mu,Ve)

#### BRUSSELS PATE

Onion Chutney | Crusty Bread  
(G,M,N,Su)

#### SCOTTISH SMOKED SALMON

Black Spiced Cream | Baby Watercress  
(F,M, E, Mu)

#### SCALLOPS

Baby Spinach | Kernel  
(Cr)

*supplement £8*

### MAINS

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#### BRAISED LAMB SHANK

Red Wine Jus  
(C,G,Mu,Su,M)

#### PAN ROASTED COD

Argula Oil, Caperberry Sauce  
(C,M,F,Su)

#### ROAST TURKEY

Sage and Onion Stuffing | Cranberry Sauce  
(C,E,G,M,Mu,N,Su)

#### VEGAN LENTIL PIE

Puy lentil | Guinness | Celeriac  
(C,G,M,Ve)

#### 28-DAY AGED BEEF

Diane Sauce  
(Su,G)

*supplement £15*

### SIDES

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*add truffle £10*

Buttery Mash (V,M)

Honey-glazed Spiced Parsnips (V,M)

Smoked Garlic Brussels Sprouts (Ve)

Tender Stem Broccoli | Almonds (V,M,N)

### DESSERT

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#### CHRISTMAS PUDDING

Brandy Sauce  
(M,E,N,S,Su,G)

#### PAVLOVA

Spiced Cherry Compote | Caramel Sauce  
(V,E,M,Su)

#### CHOCOLATE MOUSSE

Caramelised Hazelnuts | Wine Soaked Plum  
(V,E,M,S,N,Su)

#### CHEESE BOARD

*supplement £8*

Rosary Ash | Blue Stilton | Brie

Handmade Crackers | Frozen Grapes

Caramelised Onion Chutney

(M,G,Su)

### CHAMPAGNE *add some sparkle*

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#### Moët Chandon

**Brut NV Magnum**

£230

Champagne | France 1.5l

#### Moët Chandon

**Brut NV**

£99

Champagne | France 75cl

**Moët Rose Chandon**

£99

Champagne | France 75cl

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, 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