

PIVOT

BRITISH BAR & BISTRO

TWO COURSES £42

THREE COURSES £49

STARTERS

Cream of Curried Parsnip Soup

chestnuts | sourdough bread
(C, N, G, Mu, Ve)

Loch Fine Scottish Smoked Salmon

whipped creme fraiche | capers | baby watercress
(F, M, E, Mu)

Chicken Pate

cumberland chutney | pickled mushrooms
toasted sourdough
(G, M, N, Su)

West Coast Scottish King Scallops

supplement £8
shellfish butter | dill crumble | baby spinach
(Mo, Cr, M, Mu, Su)

MAINS

Roasted Bronze Turkey

traditional trimmings | cranberry gravy
(C, E, G, M, N, Mu, Su)

28 Day Dry Aged Aberdeen Beef

supplement £15
peppercorn sauce | truffle mash
(G, M, C, Mu, S, Su)

Pan Roasted Stone Bass Fillet

crushed peas | caviar veloute | lemon scented samphire
(C, M, F, Su)

Lamb Shank Pie

pearl onions | rosemary mash | red wine jus
(G, C, Mu, Su, M)

Spiced Cauliflower Steak (ve)

roasted cashews | cumin scented "yogurt" | pomegranate

DESSERTS

Christmas Pudding

brandy cinnamon sauce
(M, E, N, S, Su, G)

Winterberry Pavlova

winterberry compote | salted caramel sauce
(V, E, M, Su)

Dark Chocolate Mousse

caramelised white chocolate crumble
drunken cherries
(V, E, M, S, N, Su)

Artisanal Cheese Board

supplement £8
crackers | grapes | chutney
(G, M, S, Su, V)

SIDES £5

Buttery Mash

(V, M)

Honey-glazed Spiced Parsnips

(V, M)

Smoked Garlic Brussels Sprouts (ve)

Tender Stem Broccoli & Almonds

(V, M, N)

Celebrate New Year's Eve in style with a menu created by award-winning chef Mark Greenaway. Enjoy the views of Covent Garden and an exquisite 7-course tasting menu from £95

Please let us know when placing your order if you have any food allergies or an 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



CHRISTMAS MENU

PIVOT
BRITISH BAR & BISTRO