

PIVOT

BRITISH BAR & BISTRO

31 DECEMBER 2024

NEW YEAR'S EVE

SPECIAL:

**7 COURSE
TASTING MENU
BY MARK
GREENAWAY**

EACH COURSE CURATED BY AWARD-
WINNING CHEF MARK GREENAWAY,
VOTED #160 AMONG THE TOP 300 CHEFS
IN THE WORLD

7 COURSE TASTING MENU BY MARK GREENAWAY

AMUSE BOUCHE

Golden Beetroot Croustades

(G, M, S, Su, N)

TO START

Chicken & Wild Mushroom Terrine (M, Su, G, N)

chicken parfait | drunk cherries | baguette croutons

TO FOLLOW

West Coast Scallop (Mo, C, S, M)

dashi broth | sea vegetables | potato tuile

FISH

Roasted Stone Bass (C, M, F, Su)

roasted stone bass | crushed peas | fried caper |
saffron veloute

MEAT

Dry Aged Aberdeen Angus Beef Striploin (Mu, Su, G)

dry aged aberdeen angus beef striploin | truffle mash
heritage carrots | red wine jus

PRE DESSERT

Lemon Sorbet (S)

crystalised lime zest | fresh mint syrup

DESSERT

Apple Tart Tatin (M, G, E, S)

vanilla bean ice cream | salted caramel sauce

6:00 PM TO 8:00 PM £95

8:30 PM TO 1:00 AM £125

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