

PIVOT

BRITISH BAR & BISTRO

31 DECEMBER 2026

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**

COURSE 1

Beetroot Crustades

golden beetroot | beetroot pearl | blue cheese mousse

COURSE 2

Freshly Baked Rosemerry Bread With Sea Salt & Whipped Butter

COURSE 3

Scallop & Pea Puree

black pudding crumb

OR

Confit Duck Terrine

mustard dip

King Oyster Mushroom and Pea Puree

olive tapenade (V)

COURSE 4

Butter Poached Cod Loin

fish veloute with mussels | herb oil

OR

Butter Poached Celeriac

veloute with asperagus | herb oil (V)

COURSE 5

Braised Ox Cheeks

truffle mash | crispy kale | red wine jus

OR

Braised Cauliflower

truffle mash | crispy kale | red wine jus (V)

COURSE 6

Lemon & Lime Sorbet

COURSE 7

Chocolate Tart

pear compote | chocolate ganache

LIMITED-EDITION GATSBY COCKTAILS | £13

The Millionaire Mule

vodka | lime juice | ginger beer

Golden 75

gin | elderflower cordial | fresh lime | sparkling wine

Old Spot Fashion

whiskey | maple | two types of bitter

Please let us know when placing your order if you have any food allergies or an intolerance.
Allergens: C Celery, Cr Crustaceans, D Dairy, E Egg, F Fish, G Cereal containing gluten, L Lupin,
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