



PIVOT

by

Mark Greenaway

Grazing Vegan Menu £85pp

Matched with Wine Add £65

Matched with Prestige Wine Add £90

Matched with Cocktails Add £50

Add Shaved Truffle to your wellington £15

Rice Kiev | Smoked Garlic Mayo
Tomato Tartare | Basil

Treacle & Stout Sourdough

Olive Oil | Long Pepper

or

Mushrooms on Toast (£10pp)

Truffle “Butter” | Sourdough

Salt Baked Celeriac

Dashi Broth | Sea Vegetables

Roscoff Onion

Mushroom Haggis | Turnip | Potato Mousse

Lentils & “Caviar”

Slow Cooked Potato | Hispi Cabbage | Sauce Vierge

Baked Beetroot Wellington

Potato | Heritage Carrot | Red Wine Jus

Waffle Sandwich

Bramble Ice Cream | Candied Violets | Caramelised Rice
Krispies

Chocolate

Sesame Seed | Kumquat | Pistachio

A discretionary service of 12.5% will be added to your bill
If you have any food allergy or intolerance, please let us know when placing your order.

4 Course Choice Vegan Menu £65pp

Matched with Wine Add £45

Matched with Prestige Wine Add £60

Matched with Cocktails Add £50

SNACKS £5pp

Rice Kiev | Smoked Garlic Mayo
Tomato Tartare | Basil

TO SHARE

Treacle & Stout Sourdough

Olive Oil | Long Pepper

or

Shiitake Mushroom (£10pp)

Truffle “Butter” | Sourdough

STARTER

Roscoff Onion

Mushroom “Haggis” | Turnip | Potato Mousse

or

Salt Baked Celeriac

Dashi Broth | Sea Vegetables

MAIN COURSE

Lentils & “Caviar”

Slow Cooked Potato | Hispi Cabbage | Sauce Vierge

or

Baked Beetroot Wellington

Potato | Heritage Carrot | Red Wine Jus

DESSERT

Chocolate

Sesame Seed | Kumquat | Pistachio

A discretionary service of 12.5% will be added to your bill
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