



PIVOT

by

Mark Greenaway

Grazing Menu £85
Matched Wine £65
Matched Prestige Wine £90
Matched Cocktails £65

Add Shaved Truffle to your Dover Sole £15
Cheese Course £15

Quail Kiev | Smoked Garlic Mayo
Cured Salmon | Egg Yolk

Treacle & Stout Sourdough
Duck Skin Butter | Olive Oil | Pepper

or

Mushrooms on Toast (£10pp)
Truffle Butter | Parsley Mayo | Sourdough

Hand Dived Scallop
Dashi Broth | Pork Crackling | Sea Vegetables

Roscoff Onion
Lamb Haggis | Turnip Tuille | Potato Mousse

Dover Sole
Vanilla | Grapes | Caviar | Brown Butter Sauce

11 Hour Slow Roasted Pork
Burnt Apple | Sweetcorn | Toffee Apple 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 Menu £65

Matched Wine £45

Matched Prestige Wine £60

Matched Cocktails £50

SNACKS £5pp

Quail Kiev | Smoked Garlic Mayo
Cured Salmon | Egg Yolk

Add Shaved Truffle to your Dover Sole £15

TO SHARE

Treacle & Stout Sourdough

Duck Skin Butter | Olive Oil | Pepper

or

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

STARTER

Roscoff Onion

Lamb Haggis | Turnip Tuille | Potato Mousse

or

Hand Dived Scallop

Dashi Broth | Pork Crackling | Sea Vegetables

MAIN COURSE

Dover Sole

Vanilla | Grapes | Caviar | Brown Butter Sauce

or

11 Hour Slow Roasted Pork

Burnt Apple | Sweetcorn | Toffee Apple Jus

DESSERT

Chocolate

Sesame Seed | Kumquat | Pistachio

or

Tete de Moine

Frozen Grapes | Crackers & Oatcakes | Drunk Figs

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