



PIVOT

BRITISH BAR & BISTRO



TWO COURSES £40

THREE COURSES £45



STARTERS

Ham Hock Terrine

crusty bread
(Ce, D, G, Mu, So)

Smoked Salmon & HorseRadish Toast

scottish highland cured smoked salmon
(D, F, G, Mu, So)

Parsnip & Maple Soup (ve)

parsnip crisps

Roasted Beetroot & Walnut Salad (ve)

honey mustard dressing
(Ce, D, E, F, G, Su)

MAINS

Choose one side per main course, served sharing style. Any extra sides will be charged.

Braised Beef Short Rib

32 day-aged | red wine sauce
(Ce, D, F, G, Mu, So, Su)

Fillet Of Cod

tartare sauce
(Ce, D, Mu, So, Su)

Sage & Onion Stuffed Turkey Ballontine

cranberry sauce
(Ce, D, E, G, Mu, So, Su)

Squash & Chestnut Mushroom Pie (ve)

puy lentil | walnuts | sage
(Ce, G, Mu, So, Su)

DESSERTS

Christmas Pudding

brandy sauce
(D, E, G, Tn)

Winterberry Pavlova

lemon cream | fresh berries
(D, E)

Dark Chocolate Mousse

hazelnut crumb | amarena cherry
(D, E, So, Tn)

Artisanal Cheese Board

supplement £8
brie | pevensey blue | mature cheddar
(D, E, G, Tn)

SIDES (ve) £6

Roast Potatoes

Pigs in Blankets

supplement £8

Brussels Sprouts

smoked garlic oil

Carrot & Parsnip

cumin & maple glazed

Tenderstem Broccoli

lemon zest



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 5-course tasting menu from £55



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

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