

BREAKFAST
8 AM TO 12 PM

3HenriettaSt.

LUNCH & DINNER
12 PM TO 9:30 PM

Marinated Gordal Olives | £5
Chilli Honey Mustard Chipolatas | £8
Ham Hock Terrine | £12
Peas, Piccalilli

Ham & Cheese Croquettes | £8
Baked Sweetcorn Ribs | £8
Charcuterie Board | £18
Pickled Vegetables

Pork Scratchings | £5
Scotch Egg | £8
Scottish Smoked Salmon | £12
Horseradish Toast

SOUPS & SALADS

Parsnip & Maple Soup (ve) | £10
Parsnip Crisps, Sourdough Toast

Roasted Beetroot & Walnut Salad | £15
Blue Cheese, Honey Mustard Dressing

Caesar Salad | £14
Add Chicken £4

Tuna Niçoise | £18
Seared Tuna, Fine Beans, Soft Boiled Egg

PASTA

Tomato Basil Rigatoni | £12
Pecorino Cheese

Black Truffled Fettuccine | £15
Parmesan Cream Sauce

SIDES

Truffled Butter Mash Potato | £8

Tenderstem Broccoli (ve) | £6

Thick Cut Chips | £6

Radicchio & Chicory Salad | £6
Shallot Dressing, Crispy Onion

DOUGHNATION
PIZZA
COVENT GARDEN

Margherita | £12

Pepperoni | £14

Thyme Roasted Chicken
& Mushroom | £16
Chilli Flakes, Fior de Latte
Mozzarella Cheese

Nduja, Rocket, Pecorino
| £15

Smoked Salmon &
Crispy Onion | £18
Cream Fraîche Mustard Sauce,
Radish

Truffled Mushroom Ragout | £17
Our Signature Truffle Sauce,
Hazelnuts

The Covent Garden Vegan | £14
Creamed Spinach Sauce,
Vegan Mozzarella Cheese

Extras | £4

Fior De Latte Mozzarella | Burrata |
Pecorino | Parmesan Cheese

Free From Gluten Base | £3

CRUST DIPPERS

Confit Garlic Herb Mayonnaise | £3

Basil Pesto With Parmesan | £3

THE ULTIMATE FESTIVE
SUNDAY SHARING ROAST

ENJOY OUR AWARD-WINNING
ROAST FOR FOUR.

Served sharing style, with three succulent meats: turkey ballotine, beef strip-loin, pork shank. Served with pigs in blankets and accompaniments of roast potatoes, brussels sprouts, maple-glazed parsnips & carrots, gravy and Yorkshire puddings. Vegetarian and Vegan options available.

FEAST FOR FOUR £99

ONE HOUR OF UNLIMITED
BLOODY MARY £30pp

APERITIF & LIQUEUR ^{25ml}

Vermouth | Campari | Baileys | Kahlua |
Limoncello | Amaretto | £7

PIVOT
BRITISH BAR & BISTRO

THE CLASSICS

32 Day Aged Rib Eye Steak | £44
Fries, Peppercorn Sauce

3 Henrietta Fish Cake | £20
Wilted Spinach, Poached Egg

Braised Short Horn Beef Pie | £25
Chestnut Mushrooms, Shallots

Cod Loin With Herb Sauce | £24
Caper, Cucumber, Mussels

Squash & Chestnut
Mushroom Pie (ve) | £20

Herb Roasted Half Chicken | £25
Fries, Green salad

Minute Steak | £22
Peppercorn Sauce, Fries

Beer Battered Fish & Chips | £20
Haddock Fillet, Mushy Peas, Tartare Sauce

Double Cheese Burger & Chips | £20
Two Beef Patties, Brioche Bun,
Caramalised Onion
Fried Egg £2.50, Streaky Bacon £3

DESSERT

Sticky Toffee Pudding | £9
Madagascan Vanilla Ice-cream

Winter Berry Pavlova | £9
Whipped Cream, Fresh Berries

Dark Chocolate Mousse | £9
Amarena Cherry

Floozie Chocolate Chip Cookie (ve)
To Share | £12
Vegan Vanilla Ice-cream

Scoop of Ice-Cream | £4.50
Madagascan Vanilla, Strawberry, Chocolate

HOT DRINKS

Espresso Single | Double | £3.75 | £4

English Breakfast | Cammomile | Green |

Americano | £4

Alternative Milk | £0.50

Cappuccino | Flat White | Latte | £4.25

Peppermint | Jasmine | Earl Grey | £4.25

Matcha Latte | £5

Syrups | £0.50

Ve Vegan. Please let us know when placing your order if you have any food allergies or an intolerances. While we take extreme cautions to minimize the risk of cross-contamination, we cannot guarantee that any of our food are free from specific allergies, please scan the QR code to view allergens. Prices are inclusive of VAT at the standard rate. A discretionary service of 12.5% will be added to your bill.

Please scan for
allergen matrix



Hugo Spritz | £13
Gin, Prosecco, Elderflower Syrup, Sparkling Water, Mint Leaves

Negroni | £13
Gin, Campari, Sweet Vermouth

Old Fashioned | £13
Bourbon, Brown Sugar, Angostura Bitters

Cosmopolitan | £13
Vodka, Triple Sec, Cranberry Juice, Lime Juice

Margarita | £13
Tequila, Triple Sec, Lime Juice, Sugar Syrup

Aperol Spritz | £13
Aperol, Prosecco, Soda Water, Orange

Espresso Martini | £13
Vodka, Kahlua, Espresso, Sugar Syrup

WHITE WINE

	175ml	375ml	Bottle
Colombard Ugni Blanc, Le Pionnier, Comte Tolosan, France 2024	£8.50	£16	£30
Vinho Verde, Barette, Minho, Portugal 2024	£9.50	£18	£35
Sauvignon Blanc, Turning Heads, Marlborough, New Zealand 2024	£10.50	£20	£39
Chardonnay Sur Lie 'Bon Vallon' De Wetshof, Roberston, South Africa 2024	£11.50	£22	£43
Pinot Grigio, La Di Motte Estate, Friuli, Italy 2024			£44
Gruner Veltliner, Weingut Heiderer Mayer, Wagram, Austria 2024			£49
Chenin Blanc, Complices de Loire, Loire Valley, France 2023			£48
Gavi di Gavi Masseria del Carmelitani, Vite Colte, Piedmont, Italy 2024			£59
Pouilly Fume Les Pierres Blanches, Domaine De Belair, Loire Valley, France 2023			£67
Albarino, Noelia Bebelia, Rias Baxas, Galicia, Spain 2024			£70
Chablis, Domaine Alain Gautheron, Burgundy, France 2023			£75

ROSÉ WINE

	175ml	375ml	Bottle
Jardins De Gascogne Rosé, Plaimont, Côtes de Gascogne, France 2024	£8.50	£17	£32
Essenciel Rose, Chateau Paradis, Coteaux d'AIX-en-Provence, France 2024	£11	£23	£44

RED WINE

	175ml	375ml	Bottle
Carignan Grenache, Le Pionnier Rouge, Herault, France 2024	£8.50	£16	£30
Malbec, Punto Alto, Mendoza, Argentina 2024	£9.50	£19	£37
Pinot Noir, L'Artiste, Bougrier, Loire Valley, France 2024	£11	£23	£44
Côtes du Ventoux Rouge 'Ampelos' Villa des Nymphes, Rhone, France 2022	£12.50	£25	£49
Primitivo, Ruminat Cantina Orosogna, Terre di Chieti, Italy 2024			£51
Shiraz, The Impressionist, New South Wales, Australia 2024			£36
Rioja Crianza 'Torno' Hacienda El Ternero, Rioja Alta, Spain 2018			£54
Beaujolais Villages, J P Duperray, Beaujolais, France 2023			£55
Chateau Gachon, Montagne-St Emilion, Bordeaux, France 2022			£58
Chianti Superiore, Fattoria del Colle, Donatella Colombini, Tuscany, Italy 2022			£66
Nebbiolo di Langhe, Rivetto, Piedmont, Italy 2022			£85

DRAUGHT BEER

Peroni Lager 5% | £8
Meantime London Lager 4.5% | £7

GIN 25ml

Bombay Sapphire | £7
Beefeater Pink | £8
Hendricks | £8
Chase GB Dry | £10
Martin Millers | £8
Tulchan | £9

VODKA 25ml

Reyka | £7
Discarded Chardonnay | £7
Grey Goose | £10

BOTTLED BEER / CIDER

Asahi 5% | £6.50
Peroni Nastro Azzurro 5% | £6.50
Brewdog IPA 5.4% | £6.50
Guinness 4.2% | £7
Cornish Golden Cider 5% | £7.50
Peroni Nastro Azzurro 0% | £6

RUM 25ml

Bacardi Carta Blanca | Bacardi Spiced | £8
Captain Morgan Dark | £9
Havana Club 3 | £9
Diplomatico Reserve | £10
Ron Zacapa 23 Yrs | £11
Havana Club 7 | £10
Discarded Banana Peel Rum | £7



SOFTS

Coke | Coke Zero | Sprite | £4
Soda Water | Tonic Water | £4
Still or Sparkling Water Small ^{330ml} | £3.50
Still or Sparkling Water Large ^{750ml} | £4.75
Apple | Orange | Cranberry | Pineapple | £4.25

TEQUILA 25ml

Cazadores Blanco | £8
Patron Silver | £10
Patron Reposado | £12
Patron Anejo | £14

SINGLE MALT 25ml

Glenmorangie Originale 10 Yrs | £9.50
Talisker 10 Yrs | £10
Laphroaig 10 Yrs | £10
Glenfiddich 12 Yrs | £10
The Balvenie Doublewood 12 Yrs | £10

WHISKEY & BOURBON 25ml

Jack Daniels | Woodford Reserve | Jameson | Monkey Shoulder | £8

MIXER Coke | Coke Zero | Tonic | Soda | Juice | £2.50