



PIVOT

31 DECEMBER 2025

NEW YEAR'S EVE

SPECIAL:

5 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

> 6:00 pm - 8:00 pm £55 8:30 pm - 1:00 am £75





5 COURSE TASTING MENU BY MARK GREENAWAY

AMUSE BOUCHE

Golden Beetroot Croustades

golden beetroot | beetroot pearl | blue cheese mousse

3 Henrietta Rosemary Fougasse

TO START

West Coast Scallop & Pea Puree black pudding crumb

OR

Confit Chicken & Hazelnut Terrine pickled veg

MAIN

Butter Poached Line Caught Cod Loin new potatoes | fish velouté with mussels | herb oil

OR

Smoked Short Horn Beef Cheeks truffle mash | crispy kale | red wine jus

PRE DESSERT

Lemon Sorbet elderflower syrup

DESSERT

Vairhona Chocolate Tart pear compote | chocolate ganache