

BREAKFAST
8 AM TO 12 PM

3HenriettaSt.

LUNCH & DINNER
12 PM TO 9:30 PM

Marinated Gordal Olives | £5
Chilli Honey Mustard Chipolatas | £8
Confit Chicken Terrine | £12
Hazelnuts, 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

Roasted Tomato & Pepper Soup (ve) | £10
Sourdough Toast

Isle Of Wight Heritage Tomato & Burrata Salad | £15

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

JOIN US FOR THE ULTIMATE
SUNDAY SHARING ROAST

ENJOY OUR AWARD-WINNING
ROAST FOR FOUR.

Served sharing style, with three succulent meats: half roast chicken, beef strip-loin, lamb shank. With pigs in blankets and accompaniments of roast potatoes, hispi cabbage, glazed carrots, gravy, 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

Celeriac & Puy Lentil 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,
Caramelised Onion
Fried Egg £2.50, Streaky Bacon £3

DESSERT

Sticky Toffee Pudding | £9
Madagascan Vanilla Ice-cream

Summer 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
Cappuccino | Flat White | Latte | £4.25
English Breakfast | Cammomile | Green |
Peppermint | Jasmine | Earl Grey | £4.25
Americano | £4
Matcha Latte | £5
Alternative Milk | £0.50
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, Angustura 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 Colombard Ugni Blanc, Le Pionnier, Comte Tolosan, France 2024 Vinho Verde, Barette, Minho, Portugal 2024 Sauvignon Blanc, Turning Heads, Marlborough, New Zealand 2024 Chardonnay Sur Lie ‘Bon Vallon’ De Wetshof, Roberston, South Africa 2024 Pinot Grigio, La Di Motte Estate, Friuli, Italy 2024 Gruner Veltliner, Weingut Heiderer Mayer, Wagram, Austria 2024 Chenin Blanc, Complices de Loire, Loire Valley, France 2023 Gavi di Gavi Masseria del Carmelitani, Vite Colte, Piedmont, Italy 2024 Pouilly Fume Les Pierres Blanches, Domaine De Belair, Loire Valley, France 2023 Albarino, Noelia Bebelia, Rias Baxas, Galicia, Spain 2024 Chablis de Maligny, Domaine Roy, Burgundy, France 2021			175ml	375ml	Bottle	CHAMPAGNE & SPARKLING 125ml Bottle Prosecco Spumante Extra Dry, Portenova, Veneto, Italy NV £8.50 £39 Champagne Moët & Chandon Brut Imperial, France NV £17 £95 Champagne Moët & Chandon Brut Rosé NV £105 Chapel Down Sparkling Brut, Kent, UK NV £75		
ROSÉ WINE Jardins De Gascogne Rosé, Plaimont, Côtes de Gascogne, France 2024 Essenciel Rose, Chateau Paradis, Coteaux d’AIX-en-Provence, France 2024			175ml	375ml	Bottle	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		
RED WINE Carignan Grenache, Le Pionnier Rouge, Herault, France 2024 Malbec, Punto Alto, Mendoza, Argentina 2024 Pinot Noir, L’Artiste, Bougrier, Loire Valley, France 2024 Côtes du Ventoux Rouge ‘Ampelos’ Villa des Nymphes, Rhone, France 2022 Primitivo, Ruminat Cantina Orosгна, Terre di Chieti, Italy 2024 Shiraz, The Impressionist, New South Wales, Australia 2024 Rioja Crianza ‘Torno’ Hacienda El Ternero, Rioja Alta, Spain 2018 Beaujolais Villages, J P Duperray, Beaujolais, France 2023 Chateau Gachon, Montagne-St Emilion, Bordeaux, France 2022 Chianti Superiore, Fattoria del Colle, Donatella Colombini, Tuscany, Italy 2022 Nebbiolo di Langhe, Rivetto, Piedmont, Italy 2022			175ml	375ml	Bottle			
DRAUGHT BEER Peroni Lager 5% £8 Meantime London Lager 4.5% £7			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			TEQUILA ^{25ml} Cazadores Blanco £8 Patron Silver £10 Patron Reposado £12 Patron Anejo £14		
GIN ^{25ml} Bombay Sapphire £7 Beefeater Pink £8 Hendricks £8 Chase GB Dry £10 Martin Millers £8 Tulchan £9			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			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		
VODKA ^{25ml} Reyka £7 Discarded Chardonnay £7 Grey Goose £10						WHISKEY & BOURBON ^{25ml} Jack Daniels Woodford Reserve Jameson Monkey Shoulder £8		
MIXER Coke Coke Zero Tonic Soda Juice £2.50								