

• THE PIANO WORKS •

VALENTINE'S DAY MENU



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STARTER

Smoked salmon (F)(GF*)

served with orange, fennel and lambs' lettuce with a Dijon and horseradish sauce

Buratta (V)(GF*)

served with figs, pine nuts and parsley topped with balsamic pearls

Duck rilette (GF*)

served with fennel mousse and homemade focaccia



Rainbow raddish salad (VE)(GF)

served with orange vinaigrette, pomegranate, pine nuts and chia seeds

MAIN

500g 35 day-aged bone in ribeye (GF) £10 supplement

served with mashed potato and wild mushroom sauce

Herb crusted roast salmon (F)

served with crusted new potatoes, tenderstem broccoli and caper butter sauce

Lamb rack (GF)

served with mashed potato and red currant jus

Vegan shepherd's pie (GF)

served with tenderstem broccoli



Vegetable ragu (V)(VE*)

pappardelle pasta topped with parmesan crisps

DESSERT

Brownie (V)(GF)

served with chocolate truffle and coconut cream



Waffle with peppered strawberries (N)

served with ice cream and topped with pecan nuts

SHARING

A selection of Petit fours (N)(GF)

served with chocolate dipping sauce

A selection of 5 Cheeses

black bomber cheddar, stilton, goat's cheese, dolcelatte and comte served with selection of homemade breads rosemary and black pepper crackers homemade chutney honey and pickles

V – VEGETARIAN VE – VEGAN GF – GLUTEN FRIENDLY N – CONTAINS NUTS * – ON REQUEST



All dishes are made in our kitchen where nuts and peanuts are prepared, so any items served may contain traces of nuts.

For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle code.

For severe allergens please make our party planners aware ahead of your booking.

A discretionary service charge of 12.5% will be added to your final bill.

