

THE PIANO WORKS







₩EST END ₩





STARTERS

SALMON ROULADE F, D served with crème fraiche and chia seeds

SPICED TUNA TARTARE F

served with mango purée (sesame)

MAINS

SPICED CHICKEN BURGER GF*, D

with and smoked cheese and BBQ sauce served with fries and coleslaw

PORK RIBS GF

glazed in jack daniels, star anise and BBQ sauce served with coleslaw and gluten free buns

230G 35 DAY DRY-AGED RIBEYE STEAK

served with chips and house salad £3.00 supplement
Tarragon D | Peppercorn D | BBQ | Wild mushroom D

STARTERS

AUBERGINE CAPONATA N, VE

served with garlic herbed bread, contains pine nuts

BURRATA D, V

served with heritage tomatoes and basil oil

FETA, BEETROOT AND BLOOD ORANGE SALAD GF*, D, V

on toasted gluten free bread

MAINS

HOMEMADE VEGAN LASAGNA GF, VE

served with house salad and garlic bread

SIDES

GARLIC CRUSHED NEW POTATOES V, VE

FRIES V, VE MIXED SALAD V, VE

MASHED POTATO V, VE SEASONAL GREENS V, VE

Please ask your server for a gluten free menu. For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.

Dinner includes one glass of complimentary italian pink sparkling wine



V - VFGFTARIAN VF - VFGAN G - GIUTEN FRFF N - CONTAINS NUTS F-FISH D-DAIRY

All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared.

Despite great care to ensure no cross contamination takes place
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 QR code below.

For severe allergens please make our party planners aware

head of your booking with us.

