



== FARRINGTON ==

WEEKDAY MENU

WWW.PIANOWORKS.BAR · 0207 278 1966  
113-117 FARRINGTON ROAD, LONDON, EC1R 3BX  
@THEPIANOWORKS

## FOR THE TABLE

## CIABATTA BREAD

today's loaf &amp; miso butter V,S,D

4.5

## GORDAL OLIVES

cured green spiced spanish olives VE,GF

4.5

## PECORINO &amp; TRUFFLE NUTS

V,N,D

4.5

## PADRON PEPPERS

blistered green spanish padron peppers &amp; smoked salt VE,GF

6

## STARTERS

## VEGAN CAESAR SALAD 8.5

vegan chicken, bacon, parmesan &amp; caesar dressing served in a tortilla basket VE,S

## FETA, WATERMELON &amp; ROASTED PEPPER SALAD 9

spinach, red sorrel, pumpkin &amp; sunflower seeds V,VE\*,D,GF

## VEGETABLE CAPONATA 9

aubergine, red pepper, mint, pine nuts &amp; crispy onions VE,GF\*

## BUTTERMILK CHICKEN

9

bbq sauce D

## BURRATA

10.5

red hazelnut pesto radicchio leaf V,D,N

## HAM HOCK TERRINE 10.5

apple &amp; plum chutney, toasted ciabatta bread, rocket salad &amp; balsamic glaze GF\*

## TUNA TARTARE 12.5

sashimi grade tuna, spiced mango puree, buttermilk and sesame seed cracker D,F,SE,S

## MAINS

## VEGAN LASAGNE 15

packed with aubergine, courgette, carrot, onion, celery, tomato &amp; vegan béchamel sauce with a side salad VE,S,GF

## PLANT BURGER 18.5

beet burger patty, vegan cheese, lettuce, relish, vegan mayo, beetroot burger bun &amp; fries VE,S,GF\*

## FREE RANGE CORN-FED CHICKEN SUPREME 19.5

red hazelnut pesto, lentil &amp; spinach salad with crushed new potatoes N,D

## FISH AND CHIPS 22

battered hake fillet, chorizo, tartare sauce, mushy peas and chips D,F

## NAKED FISH AND CHIPS 22

pan roasted hake fillet, caper herbed sauce, chorizo, tartare sauce, mushy peas and chips F

## AGED ANGUS BEEF BURGER 17.5

brioche bun, melted monterey jack cheese, lettuce, sweet and sour gherkins, burger sauce &amp; fries S,D

## LAMB RUMP 200g 28

curried cauliflower &amp; potato mash, saffron pickled mustard caviar &amp; roasted black grapes D

## STEAKS



We work closely with our butcher HG Walter, one of London's most respected butchers. They consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days. We serve both Aberdeen Angus and Hereford beef that we and HG Walter believe to be the best quality available.

## DRY AGED

FLAT IRON 120g ..... 13.5

served with fries

RIBEYE 230g ..... 33

BONE IN RIB-EYE 350g ..... 45

Please note our steaks do not include side dishes.

## SAUCES 2.5

PEPPERCORN SAUCE V,D,GF

CHIMICHURRI VE,GF

TARRAGON V,D,GF

RED WINE SAUCE D,GF

BBQ D

## SIDES

FRIES VE 3.5 | CREAMY MASH V,D,GF 5 | GARLIC CRUSHED NEW POTATOES VE,GF 4.5

SEASONAL VEGETABLES VE,GF 4.5 | MIXED SALAD VE,GF 3.5



V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | F - FISH | D - DAIRY

S - SOYBEAN | SE - SESAME | C - CRUSTACEAN | M - MOLLUSCS | \* - OPTION AVAILABLE ON REQUEST