

• THE PIANO WORKS •

DINNER
MENU

· THE PIANO WORKS ·

2 COURSE SET MENU

FOR THE TABLE

CIABATTA BREAD

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

4.5

GORDAL OLIVES

cured green spiced spanish olives VE,GF

4.5

MIXED NUTS

roasted in maple syrup & togarashi VE,N,SE

4.5

PADRON PEPPERS

blistered green spanish padron peppers & smoked salt VE,GF

7

STARTERS

FETA, WATERMELON & ROASTED PEPPER SALAD

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

BURRATA

orange, mint, honeycomb, pine nuts, black olive powder and a slice of toasted ciabatta D,GF*

VEGETABLE CAPONATA

topped with pine nuts, flaked almonds and a slice of toasted ciabatta VE,N

CHICKEN GOUJONS

coconut sriracha D

CALAMARI

sriracha mayo and charred lemon F

MAINS

200G WAGYU BEEF BURGER

pancetta, gouda cheese, lettuce, mayo, gherkins and fries D

SPICED VEGAN BURGER

vegan cheese, relish, avocado, slaw, beetroot bun and fries VE,S,GF

BUTTERMILK CHICKEN BURGER

ranch, hot sauce, slaw and fries D

PORK RIBS

half rack glazed in a jack daniel's & star anise bbq sauce with coleslaw & fries

HERBED RARE TUNA STEAK

sweet potato wedges, sushi rice, samphire, mango salsa & edamame and wasabi puree F

200G AGED SIRLOIN STEAK

fries and house salad



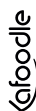
We work closely with our butcher HG Walter, one of London's most respected butchers. They consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum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

SAUCES 2.5

PEPPERCORN V,D,GF | TARRAGON V,D,GF | RED WINE JUS D,GF | BBQ D

SIDES

FRIES VE 4 | HOUSE SALAD VE 5 | SEASONAL GREENS VE 4.5
MASHED POTATO V,D 4.5 | COLESLAW V 3.5 | MAC 'N' CHEESE BITES D 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

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. 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 Kafooodle QR code above. For severe allergens please make our party planners aware ahead of your booking with us.