

The House of Song

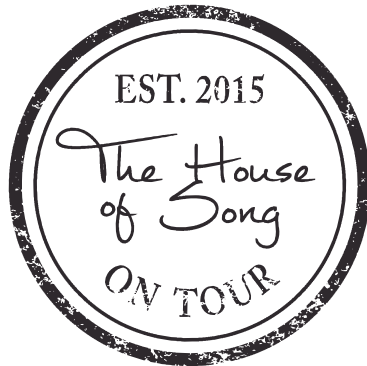
Presents



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YOUR GUESTS DECIDE THE PLAYLIST, YOU DECIDE WHERE
OUR MUSICIANS PLAY AT YOUR REQUEST.
SHIPPING OUR CONCEPT TO YOUR EVENT, ANYWHERE, ANYTIME
TO FIND OUT MORE, EMAIL HELLO@THEHOUSEOFSONG.CO.UK

CHAMPAGNE & COCKTAIL HOUR

5PM-7PM DAILY

	GLASS	BOTTLE
PERRIER-JOUËT NV	£5.80	£34.00
MOËT & CHANDON	£6.30	£35.00
PROSECCO DOC	-	£19.00
SELECTED WINE	-	£12.50
SELECTED COCKTAILS	£5.50	-
PINTS OF CURIOUS BREW	£5.00	-
PINTS OF BUDWEISER	£4.50	-
BOTTLE OF BUDWEISER	-	£3.50
CURIOUS APPLE CIDER	£4.50	-

EARLY WEEK DINNER

MONDAY-WEDNESDAY

2 COURSES £21PP OR 3 COURSES £26.50PP

5PM DINNER

THURSDAY-SATURDAY

2 COURSES £26.50PP OR 3 COURSES £32PP

7.15PM DINNER

THURSDAY-SATURDAY

2 COURSES £32PP OR 3 COURSES £37PP

BOTTOMLESS PROSECCO

PER PERSON £20

Available as a group offer with our dinner menu

JUKEBOX LIVE MONDAYS

DRINKS FROM £4.00

From 9:30pm all night

TWOSDAYS

2 SELECTED COCKTAILS FOR £10.50

From 5pm all night

WINEHOUSE WEDNESDAY

ANY BOTTLE OF WINE FOR THE COST OF HOUSE WINE

PERRIER-JOUËT NV

£34.00

MOËT & CHANDON

£35.00

*Excluding amarone black label

From 7pm all night

BRUNCH TO THE BEAT

EVERY SATURDAY FROM MIDDAY

THE PIANO WORKS TOP TEN

FRESHLY MADE COCKTAILS INSPIRED BY THE TOP TEN SONGS REQUESTED BY OUR AUDIENCE

£10.50

SHAPE OF YOU

Featuring saint aubin vanilla rum, fresh carrot juice, fresh orange juice, runny honey, egg white, fresh lemon juice, sweet cream cheese, cinnamon, nutmeg, orange and mint infused sugars, candied orange and crushed walnuts

NEW RULES

Featuring bacardi carta blanca, koko kanu, coconut purée, fresh lime juice, fresh mint and coconut shavings

EMPIRE STATE OF MIND

Featuring chambord, grand marnier, strawberry purée, cranberry juice, fresh basil, strawberries and cracked pepper

UPTOWN FUNK

Featuring jack daniels, white wine, angostura bitters, fresh lime juice, caster sugar, fresh mint and red pepper

HEY JUDE

Featuring E.L.L.C gin, blackberry jam, rosemary and grapefruit infused sugars, fresh grapefruit juice, fresh lemon juice, egg white, absinthe soaked white sugar cube, crème de mure float and ground almond

PROUD MARY

Featuring finlandia vodka, amaretto, crème de cacao, honey, double cream, coffee, peanut butter, mini marshmallows and crushed choc chip cookies

BAD ROMANCE

Featuring bombay sapphire, sauza plata, orange and mint infused sugar, honey, fresh lime juice, fresh basil and ginger, ground almonds and silver pearls

HOTLINE BLING

Featuring hennessey vs, lime sorbet, fresh lime juice and raspberries

GOLD DIGGER

Featuring grey goose vodka, elderflower cordial, lime sorbet, fresh lime juice and edible gold powder

SHAKE IT OFF

Featuring bombay sapphire, kwei fei lychee liqueur, coconut purée, passion fruit purée, mango purée, fresh pressed pineapple juice, fresh lime juice and double cream float

THE HOUSE OF SONG SIGNATURE COLLECTION

MOJITO SERVED FIVE WAYS - £9.50

Classic - Bacardi

Coconut - Bacardi and koko kanu

Passion fruit - Bacardi and crème de mure float

Vanilla - St. abuin vanilla rum

Spiced - Green island spiced rum

PORN STAR MARTINI - £10.50

Finlandia vodka infused with vanilla, prosecco, passoã passion fruit liqueur, passion fruit purée and fresh passion fruit

ALMOND AND HAZELNUT SOUR - £10.00

Disaronno almond liqueur, frangelico hazelnut liqueur, egg white, crushed almond and hazelnut and fresh lemon

BELVEDERE ESPRESSO MARTINI - £11.00

Vanilla infused belvedere, illy coffee liqueur and espresso coffee.
Options of caramel, vanilla and hazelnut syrup

ZOMBIE - £13.50

Appleton estate vx rum, morgan spiced rum, cointreau, apricot brandy, wray and nephew rum, angostura bitters, absinthe, grenadine, fresh pressed pineapple juice and fresh orange juice

BASEMENT GARDEN - £10.00

Bombay sapphire, st germain elderflower liqueur, fresh sage, rosemary and lime

THE HOUSE OF SONG SIGNATURE COLLECTION

AMERICAN ICED TEA - £10.00

Finlandia vodka, bombay sapphire, cointreau, bacardi, saouza tequila, cherry maraschino syrup and dr pepper

OLD FASHIONED - £11.00

Woodford reserve whiskey, orange and mint infused sugar and orange bitters

SUMMER PUNCH - £10.00

Bombay sapphire, prosecco, elderflower cordial and fresh lemon juice

MAI TAI - £11.00

Bacardi oro, myers rum, cointreau, apricot brandy, angostura bitters, woods overproof navy rum, orgeat syrup, fresh orange juice, fresh pressed pineapple juice and fresh lime

APEROL SPRITZ - £10.50

Aperol, prosecco, fresh orange and lemon

CAIPIRINHA - £9.50

Sagatiba cachaça, white sugars and fresh lime

BLOODY MARY - £9.50

Isle of white pure organic tomato juice, spices and secret bloody mary mix

CHAMPAGNE COCKTAILS

FRENCH 75 - £11.00

Bombay sapphire, limoncello, moët & chandon and fresh lemon juice

BELLINI - £11.00

Perrier-jouët nv with a choice of 4 flavours: passion fruit, raspberry, mango or white peach

SHOTS

JÄGER BOMB - £6.50

Jägermeister and red bull

B52 - £6.50

Illy coffee liqueur, baileys and grand marnier

PIANIST SHOT - £5.50

Butterscotch schnapps and baileys

MOCKTAILS

APPLE MOJITO - £5.30

Denham estate cloudy apple juice, fresh lime and mint

TROPICAL BULL - £5.30

Red bull tropical, fresh lime and mint

SHARER COCKTAILS

SWEDISH SUMMER - £26.50

Finlandia vodka, rekorderlig strawberry and lime cider, elderflower cordial, fresh lime juice, fresh mint, sliced strawberries and cucumber (serves 4)

PASSIONATE - £26.50

Bombay sapphire, rekorderlig passion fruit cider, passoã passion fruit liqueur, raspberry purée, fresh lime juice and lime wedges (serves 4)

PORN STAR MARTINI SHARER - £50.00

Finlandia vodka infused with vanilla, prosecco, passoã passion fruit liqueur, passion fruit purée and fresh passion fruit (serves 6)

WHITE WINE

House White

			125ML	175ML	250ML	BOTTLE
Santo Isidro De Pegões	Península de Setúbal	Portugal	£3.70	£5.20	£7.50	£22.00

Semillon Chardonnay

Saddle Creek	-	Australia	-	-	-	£23.00
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Sauvignon Blanc

Tierra Antica	Valle Central	Chile	£4.00	£5.70	£8.00	£24.00
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Colomba Bianca

Grillo 'Vitese'	Sicily	Italy	-	-	-	£29.50
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Pinot Grigio

Venezie Giulia	Veneto	Italy	£5.10	£7.20	£10.20	£30.50
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Bacchus

New Hall	Essex	England	£5.90	£7.90	£11.60	£35.00
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Picpoul De Pinet

Gerard Bertrand, Terroir	Languedoc-Roussillon	France	-	-	-	£38.00
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Albariño

Pazo do Mar, Coral do Mar	Galicia	Spain	-	-	-	£39.00
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Mâcon Villages

Domaine De L'elite	Burgundy	France	-	-	-	£40.00
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Saint Veran

Domaine Botti	Burgundy	France	-	-	-	£42.00
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Olifantsberg Blanc

Chardonnay, Grenache, Roussanne	Western Cape	South Africa	£7.00	£9.80	£14.00	£42.00
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Sauvignon Blanc

Saint Clair Wairau Reserve	Marlborough	New Zealand	-	-	-	£50.50
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RED WINE

House Red

Santo Isidro De Pegões Península de Setúbal Portugal

125ML 175ML 250ML BOTTLE
£3.70 £5.20 £7.50 £22.00

Cabernet Sauvignon

Tierra Antica Valle Central Chile

£4.00 £5.70 £8.00 £24.00

Malbec

Sierra Los Andes Mendoza Argentina

£4.90 £6.90 £9.80 £29.50

Merlot Reserve

Viña Echeverria Curico Valley Chile

£5.70 £8.20 £10.70 £29.50

Lirac

Domaine Des Cigalounes Rhone France

£5.80 £8.10 £11.60 £35.00

Rioja Reserva

Ondarre Rioja Spain

£6.50 £9.00 £12.90 £39.00

Cabernet Merlot

Bull Ant Lake Breeze South Australia Australia

- - - £43.50

Pinot Noir

Larry Cherubino Western Australia Australia

- - - £48.50

Malbec

Andeluna Altitud Mendoza Argentina

- - - £50.50

Pinot Noir

Ventolera San Antonio Chile

- - - £50.50

Amarone

Black label, Punta Tolotti, Ca'Rugate Veneto Italy

- - - £86.50

ROSÉ WINE

Stella Rosado

Santo Isidro De Pegões Península de Setúbal Portugal

125ML	175ML	250ML	BOTTLE
£4.70	£5.20	£7.40	£22.00

Pinot Gris Rosé

Saint Clair Marlborough New Zealand - - - £33.50

DESSERT WINE

Framingham Noble Riesling Halves

Wairau Valley Marlborough New Zealand

375ML BOTTLE
£30.50

SPARKLING WINES

Prosecco DOC

Frizzante Ca' Bolani

Cervignano del Friuli

Italy

GLASS 125ML

£6.50

BOTTLE

£33.50

Pinot Grigio Blush

Sacchetto, Spumante

Veneto

Italy

£6.50

£33.50

Vintage Reserve Brut

Chapel Down

Kent

England

-

£33.50

Prosecco

Borgo San Leo Brut

Veneto

Italy

£8.40

£39.00

CHAMPAGNE

Perrier-Jouët NV

GLASS 125ML

£10.00

BOTTLE

£60.00

Moët & Chandon

£12.00

£70.00

Perrier-Jouët Blazon Rosé NV

-

£80.00

Veuve Clicquot Yellow Label Brut NV

-

£85.00

Bollinger Special Cuvée NV

-

£95.00

Laurent Perrier Rosé Brut NV

-

£120.00

Dom Perignon Brut Vintage

-

£200.00

Perrier-Jouët Belle Époque

-

£230.00

Louis Roederer Cristal Vintage

-

£300.00

SPIRITS

VODKA

	ABV	25ML	50ML	BOTTLE	SIZE
Finlandia	40%	£5.60	£11.20	£148.00	70cl
Absolut	40%	£5.60	£11.20	£148.00	70cl
Ketel one	40%	£5.80	£11.60	£154.00	70cl
Zubrowka	40%	£5.80	£11.60	£154.00	70cl
Sipsmith	40%	£6.10	£12.20	£164.00	70cl
Belvedere	40%	£7.10	£14.20	£191.00	70cl
Grey goose	40%	£7.10	£14.20	£191.00	70cl
Grey goose	-	-	-	£380.00	1.5l

GIN

	ABV	25ML	50ML	BOTTLE	SIZE
Bombay sapphire	40%	£5.60	£11.20	£149.00	70cl
London dry gin, E.L.L.C	40%	£5.60	£11.20	£149.00	70cl
Tanqueray	43%	£5.60	£11.20	£154.00	70cl
Hendrick's	41%	£6.10	£12.20	£164.00	70cl
Sipsmith gin	41%	£6.10	£12.20	£164.00	70cl
Warner edwards rhubarb gin	40%	£6.10	£12.20	£164.00	70cl
Premium batch no.2 gin, E.L.L.C	47%	£7.70	£15.40	£210.00	70cl
Tanqueray no. ten	47%	£7.70	£15.40	£300.00	1L

WHISKEY

	ABV	25ML	50ML	BOTTLE	SIZE
Jack daniel's	40%	£6.10	£12.20	£164.00	70cl
Jack daniel's tennessee fire	40%	£6.70	£13.30	£180.00	70cl
Chivas	40%	£6.70	£13.30	£180.00	70cl
Woodford reserve	43%	£6.70	£13.30	£180.00	70cl
Johnnie walker black	40%	£7.10	£14.10	£190.00	70cl
Glenfiddich 12yrs	40%	£7.10	£14.10	£190.00	70cl
Lagavulin 16 yrs	43%	£9.00	£17.90	£243.00	70cl
Glenfiddich 18yrs	40%	£9.50	£19.30	£265.00	70cl
Johnnie walker 18yrs platinum	40%	£15.30	£30.50	£425.00	70cl
Johnnie walker blue	40%	£19.00	£38.00	£530.00	70cl

Our house measure is 50ml. All bottles are served with 6 cans of either red bull, red bull tropical or red bull sugar free plus 1 litre of juice or post mix drinks of your choice.

SPIRITS

COGNAC

	ABV	25ML	50ML	BOTTLE	SIZE
Hennessey	40%	£6.10	£12.20	£164.00	70cl
Remy vsop	40%	£6.70	£13.30	£180.00	70cl
Remy xo	40%	£19.00	£38.00	£530.00	70cl

RUM

	ABV	25ML	50ML	BOTTLE	SIZE
Bacardi carta blanca	40%	£5.80	£11.60	£154.00	70cl
Havana especial	40%	£5.80	£11.60	£154.00	70cl
Captain morgan	40%	£5.80	£11.60	£154.00	70cl
Mount gay	40%	£5.80	£11.60	£154.00	70cl
Sailor jerry	40%	£5.80	£11.60	£154.00	70cl
Morgan spiced	35%	£5.80	£11.60	£154.00	70cl
Green island spiced	40%	£5.80	£11.60	£154.00	70cl
Havana 7yrs	40%	£6.30	£12.60	£170.00	70cl
Appleton vx	40%	£7.00	£13.90	£190.00	70cl
Pyrat rum	40%	£7.00	£13.90	£190.00	70cl
Bacardi 8yrs	40%	£7.10	£14.10	£190.00	70cl

TEQUILA

	ABV	25ML	50ML	BOTTLE	SIZE
Sauza plata	38%	£5.80	£11.60	£164.00	70cl
Patron café	35%	£6.70	£13.70	£180.00	70cl
Don julio	40%	£7.00	£14.00	£190.00	70cl
Patron silver	40%	£7.30	£14.50	£190.00	70cl
Patron anejo	40%	£7.30	£14.50	£190.00	70cl
Herradura anejo	40%	£7.30	£14.50	£190.00	70cl

Our house measure is 50ml. All bottles are served with 6 cans of either red bull, red bull tropical or red bull sugar free plus 1 litre of juice or post mix drinks of your choice.

BEER

	330ML
Peroni	£5.90
Budweiser	£5.90
Corona	£5.90
Brooklyn	£5.90
Staropramen	£5.90
Blue Moon	£5.90
Punk IPA	£5.90
Elvis Juice IPA	£5.90
Guinness	£5.90

CIDER

Curious apple cider (330ml)	£5.50
Savana lighter cider (340ml)	£5.90
Rekorderlig strawberry lime (500ml)	£6.50
Rekorderlig passion fruit (500ml)	£6.50
Aspall premier cru cider (500ml)	£6.90

DRAFT

Curious brew (half pint)	£3.50
Curious brew (pint)	£6.90
Budweiser (pint)	£6.30
Budweiser (4 pint Pitcher)	£21.00

SOFT DRINKS

Coke icon glass bottle (330ml)	£3.70
Diet coke icon glass bottle (330ml)	£3.00
Coke zero icon glass bottle (330ml)	£3.00
Fever-tree tonic water (200ml)	£2.10
Fever-tree naturally light tonic water (200ml)	£2.10
Fever-tree ginger beer (200ml)	£2.10
Fever-tree ginger ale (200ml)	£2.10
Post mix soft drinks (glass) lemonade, coke	£3.20
Red bull sugar free energy drink (250ml)	£3.50
Red bull tropical enery drink (250ml)	£3.50
Red bull energy drink (250ml)	£3.50
Fresh orange juice (240ml)	£3.70
Fresh pressed pineapple juice (240ml)	£3.70
Maynard house apple juice (240ml)	£3.70
Isle of wight pure organic tomato juice (240ml)	£3.70
Cranberry juice (240ml)	£2.70
Belu still water (330ml)	£2.40
Belu sparkling water (330ml)	£2.40
Belu still water (750ml)	£4.80
Belu sparkling water (750ml)	£4.80

Ask your server for hot drinks

CHAPEL DOWN

WE PROUDLY PRESENT CURIOUS BREW BY CHAPEL DOWN



Half pint	£3.50
Pint	£6.90
3 litre table beer dispenser (five and a bit pints)	£31.50
Self-serve keg (52 and a bit pints)	£315.00



“A curiously unique lager beer with champagne yeast”

A premium lager brewed in England and re-fermented with champagne yeast for a curiously distinctive, clean and refreshing lager beer. No taste of corporate cardboard. No whiff of market research. Just modern lager beer made to refresh and delight.

VINTAGE RESERVE BRUT BY CHAPEL DOWN

One of England’s best selling sparkling wines and a great example of a classic English fizz.
A crisp, dry sparkling wine, perfect for celebrations and events

Chapel down vintage reserve brut

£33.50

BAR FOOD

OLIVES
£4.00

BREAD
£4.00

NUTS
£4.00

SKEWERS

BEEF X8
£16.50

HALLOUMI X8
£16.50

PRAWN X8
£16.50

SLIDERS

BEEF X8
£19

MOZZARELLA & PEPPER X8
£17

CHICKEN WINGS

HOT
£7.00

HONEY & SOY
£7.00

LEMON & THYME
£7.00

BAR BITES

SALT & PEPPER SQUID
£10

PADRON PEPPERS
£7.00

MAC 'N' CHEESE BITES
£6.00

PORK SPRING ROLLS
£8.50

BAKED CAMEMBERT (SERVES 2)
with seasonal toppings £15

VEGETARIAN SPRING ROLLS
£7.50

CRINKLE CUT FRIES
£4.50

TRUFFLE FRIES
£5.00

SWEET POTATO FRIES
£5.50



Food allergy notice - please be aware some dishes may contain traces of nuts.
Scan the kafoodle QR code for further allergen information.
A discretionary service charge of 12.5% will be added to your final bill.

DINNER MENU

Monday - Wednesday

2 courses £21
3 courses £26.50

Thursday - Saturday 5pm

2 courses £26.50
3 courses £32

Thursday - Saturday 7.15pm

2 courses £32
3 courses £37

All options include a glass of pink sparkling wine
Bottomless prosecco £20pp available as a group offer

STARTERS

Salad (v)

with mango, avocado,
wild flower honey, tamari
dressing, roasted garlic
and pumpkin seeds

Soup (v)

of the day served
with herb croutons

Salmon tartare

and ponzu sauce with
homemade breadsticks
and chicory

Wild Mushroom

en croute (v)

with cream cheese,
spinach and parmesan

MAINS

Rib eye steak (220 gram)

Bone in (500 gram) - £10 supplement

Hereford 28 day dry aged steak
Choice of sauce - Peppercorn - Tarragon - BBQ

Pork ribs

Baby back ribs glazed with a J.D and
star anise barbeque sauce

Lamb

Leg of lamb steak grilled and flavoured with
cumin, paprika and a talatouri sauce

Chicken

Grilled free range chicken rubbed
with lime and jerk spices

All served with crinkle cut fries and siracha salad slaw

Salmon

Herb crusted, served on a bed
of mash and tomato salsa

Sweet potato curry (v)

Served with white beans, shaved coconut,
garlic and ginger crumb

DESSERTS

Cheesecake

Chocolate

Fresh fruit salad

Sorbet

Ask your server for today's options



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BRUNCH TO THE BEAT

EVERY SATURDAY

Midday - 4pm

Brunch dining package - £50pp

2 course brunch with the choice of bottomless prosecco, bloody marys or mocktails and soft drinks excluding bottles and cans for 2 hours

Love me or hate me eggs benedict

Burford brown eggs poached, bacon, marmite hollandaise sauce on an english muffin

Eggs royale

Burford brown eggs poached, smoked salmon, hollandaise sauce on an english muffin

Standard smashed avo (v)

Smashed avocado with red onion, burford brown egg poached, chilli flakes on sourdough toast

The full works

Burford brown eggs fried, pork and leek sausages, bacon onion and potato hash, black and white pudding, beans

Eggs florentine (v)

Burford brown eggs poached, spinach, hollandaise sauce on an english muffin

Salmon and scrambled

Smoked Salmon, burford brown eggs scrambled, rocket on sourdough toast

Berry sweet brekkie (ve)

Coconut yogurt, wild flowers honey, seasonal berries, granola

Full veggie breakfast (v)

Glamorgan sausages, burford brown eggs fried, beans, potato and onion hash with sourdough toast

(v) Vegetarian (ve) Vegan

Dishes can be made vegan - please speak to your server

DESSERTS

Pancakes

Waffles

Fresh fruit salad

Speak to your server for topping options

Included in all brunch packages - glitter and temporary tattoo artist and non- stop live music at your request



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BRUNCH TO THE BEAT DRINKING

Brunch drinking package - £35pp

Brunch box with the choice of bottomless prosecco, bloody marys or mocktails and soft drinks excluding bottles and cans for 2 hours

Breakfast burrito

Sausage, bacon, egg, potato hash, onions, mozzarella, fresh tomato and spinach. Served with guacamole and sour cream

Smoked salmon and cream cheese bagel

With avocado, pomegranate and gem lettuce

Hummus, tomato and vegan cream cheese bagel (ve)

With black olives, gem lettuce and pumpkin seeds

All brunch drinking food options are served with crinkle cut fries

Included in all brunch packages - glitter and temporary tattoo artist and non- stop live music at your request



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Scan the kafoodle QR code for further allergen information.
A discretionary service charge of 12.5% will be added to your final bill.

PAYMENT/ TECHNOLOGY



Apple Pay is now available to use here at The Piano Works and is simple to use and works with the cards you already have on the devices you use every day. And because your card details are never shared when you use Apple Pay - in fact, they aren't stored on your device at all - using Apple Pay on your iPhone, Apple Watch or iPad is the safer and more private way to pay.



MyCheck enables a seamless pay-at-the-table experience at The Piano Works. Guests of The Piano Works are able to view, split and pay their bill straight from their smartphone without waiting for the check or the credit card slip, or the waiter coming over with a card terminal. You can even redeem rewards and special offers which go straight into the till system and use any method of payment you want - credit card, debit card, PayPal, Google Wallet, Apple Pay and more. The result for you: Less time waiting to pay our bill at the table and more time singing and dancing with your friends.



TipAdvisor Due to industry wide consumer demand for transparency around tips and service charge we at The Piano Works have decided to detail in our menus exactly how we share our tips and service charge. Cash tips - Go straight to the server. Service charge - The discretionary service charge paid by our honourable guests for the hard work and great service our team provide is taxed at 20% and goes to her majesty. 5% is retained by the venue to help pay for the payroll system for the tronc scheme only, administration costs and card charges only related directly to the tronc values. The remainder goes entirely to our team and is split based on points and number of hours worked by both our front of house and back of house teams.



Kafoodle New Legislation introduced in December 2014 dictates that all food (and drink) outlets must produce on demand details of allergen ingredients used across their entire menu. Kafoodle is working with The Piano Works to create a closer relationship with customers and manage their dietary preferences from allergens to nutrition. By using the Kafoodle™ Kitchen software, The Piano Works can now easily make information about what you are eating and drinking more transparent and readily available. Our aim is to create an environment where information about our food served here at The Piano Works comes directly from our kitchen to you on Kafoodle app. Please ask your server for more details.

GROUP EXPERIENCES

COCKTAIL MASTERCLASS FROM £30pp

- CLASSES LAST 2 HOURS
- COMPLIMENTARY COCKTAIL ON ARRIVAL
 - GROUP LEARNS 2 COCKTAILS
- DEMONSTRATION OF DIFFERENT STYLES OF COCKTAILS AND GAMES
 - BAR SNACKS AND DINNER OPTIONS AVAILABLE

CAN'T SING CHOIR FROM 10PP

OUR CHOIRMASTER SAYS:

“ONLY A TINY PERCENTAGE OF PEOPLE ARE ACTUALLY TONE DEAF. BEING TOLD AT AN EARLY AGE THAT YOU CAN'T SING IS AS RIDICULOUS AS SAYING YOU'LL NEVER SPEAK FRENCH. LESSONS, PRACTICE AND YOUR FAVOURITE SONG BREEDS CONFIDENCE AND THE EMOTIONAL CONNECTION OF SINGING IN COMPANY IS HUGELY BONDING”

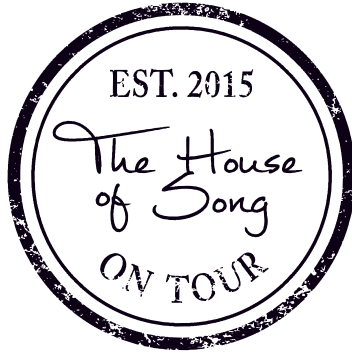
- MINIMUM GROUP SIZE 20
- 60 MINUTE SESSIONS
- GROUP LEARNS A FAVOURITE SONG

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