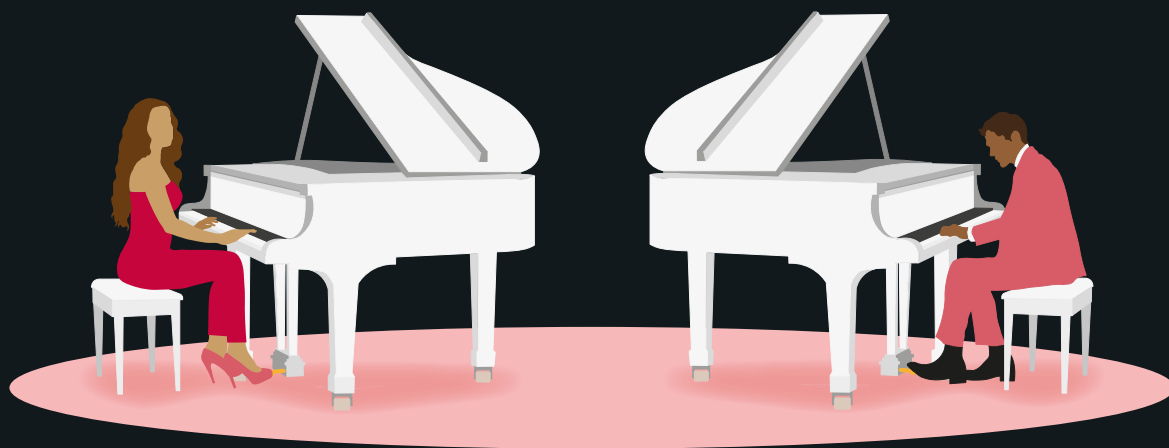


# • THE PIANO WORKS •

== FARRINGTON ==

## Brunch



Choose one of the following options for your 2 hours of bottomless drinks:

Prosecco  
Pink Sparkling Wine  
Bellinis  
Mojito  
St. Germain Spirits  
Budweiser  
Mocktails  
Soft drinks



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

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 ahead of your booking with us.

Kafoodle



## MAINS

### VEGAN PANCAKES V, VE

with berry compote, maple syrup and finished with icing sugar

### PORTOBELLO MUSHROOMS V, VE

stuffed with diced portobello mushroom, spinach and roasted pepper; served on toasted granary sourdough bread topped with avocado hollandaise sauce

### MIXED WILD MUSHROOMS V, D\*, N

with spinach and cream cheese\* on toasted granary sourdough bread\* topped with pine nuts and pumpkin seeds

### HOMEMADE SALMON FISH CAKE D, F

served on an English muffin with a poached egg and chilli spiced hollandaise sauce

### SMOKED SALMON AND GRILLED ASPARAGUS F, D\*, N\*

with crumbled goat cheese\* and charred vine cherry tomatoes served with granary sourdough bread\*

### STUFFED AVOCADO D, N\*

with Cajun spiced back bacon and parmesan topped with poached eggs served with granary sourdough bread\*

### BLACK PUDDING STACKS D\*

served with poached egg on an English muffin topped with smoked back bacon and hollandaise\* sauce

### BACON AND POACHED EGG STACK D\*

served on an English muffin with hollandaise\* sauce

## DESSERTS

### COCONUT SORBET VE, GF

Served on caramelised pineapple carpaccio, sprinkled with honeycomb

### CHOCOLATE BROWNIE V, VE

with vanilla ice cream

### VANILLA CHEESECAKE D, GF

served with fruit compote

### BANOFFIE PIE D

with chocolate sauce

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.