

THE PIANO WORKS

== FARRINGTON ==

5PM ONWARDS
TUESDAY - THURSDAY
2 courses **£21**

5PM
FRIDAY & SATURDAY
2 courses **£26.50**

7.30PM
FRIDAY & SATURDAY
2 courses **£32.00**



STARTERS

SPICED TUNA TARTARE F, S
served with mango purée (sesame)

MAINS

AGED ANGUS BEEF BURGER D
with baconnaise and smoked
cheddar with gluten free bun

CORNFED CHICKEN SUPREME
with bourbon kansas BBQ sauce
and served with house salad

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 VE
served with gluten free garlic herbed bread,
contains pine nuts

BURRATA D
served with heritage tomatoes and basil oil

**FETA, BEETROOT AND
BLOOD ORANGE SALAD D**
on toasted gluten free bread

MAINS

HOMEMADE VEGAN LASAGNE VE, GF, S
served with house salad

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 - VEGETARIAN VE - VEGAN GF - GLUTEN FREE N - CONTAINS NUTS
F - FISH D - DAIRY S - SOYBEAN * - OPTION AVAILABLE ON REQUEST

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.



Kafoodle