

• THE PIANO WORKS •

VALENTINE'S DAY MENU



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STARTER

Tuna tartare F,S,SE,GF*
served with mango puree, endive and seeded crackers

Buratta D,N,V,GF*
served with hazelnuts, basil, pesto and radicchio salad

Duck rillettes D,GF*
served with fennel mousse and homemade focaccia

Rainbow radish salad VE
served with orange vinaigrette, pomegranate, pine nuts and chia seeds



MAIN

35 day-aged bone in ribeye D,GF*
£10 supplement
served with potato gratin and red wine sauce

Herb crusted roast salmon F,D
served with crushed garlic new potatoes, tenderstem broccoli and caper butter sauce

Mustard lamb chops with bordelaise D
served with mashed potatoes, saffron pickled mustard caviar and roasted grapes

Mediterranean vegetable tart VE
served with sauteed mushrooms and green asparagus

Beetroot and goat cheese tortelloni D,V
served with creamy cheese sauce and parmesan crisps



DESSERT

Brownie V,GF
served with chocolate truffle and coconut cream

Waffle with peppered strawberries N
served with ice cream and topped with pecan nuts



SHARING

A selection of petit fours N
served with chocolate dipping sauce

A selection of 5 cheeses D
black bomber cheddar, stilton, goat's cheese, dolcelatte and comte served with selection of homemade breads, rosemary and black pepper crackers, homemade chutney, honey and pickles

V – VEGETARIAN VE – VEGAN D – DAIRY F – FISH GF – GLUTEN FRIENDLY
S – SOYBEAN SE – SESAME N – CONTAINS NUTS * – ON REQUEST

All dishes are made in our kitchen where nuts and peanuts are prepared, so 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 code.

For severe allergens please make our party planners aware ahead of your booking.

A discretionary service charge of 12.5% will be added to your final bill.

