

# • THE PIANO WORKS •



## STARTER

**Smoked salmon** D,F,GF\*  
with citrus fennel salad and spiced sour cream

**Buratta** N,GF\*  
with orange, mint, pine nuts and honeycomb

**Duck rillettes** N  
with shaved almonds, crostini and cornichon dijon

**Rainbow radish salad** N,VE,GF  
with orange vinaigrette, pomegranate, pine nuts and chia seeds



## MAIN

**Dry-aged bone in ribeye** D  
**£10 supplement**  
with mash and mushroom bordelaise sauce

**Pan roasted seabass** F,D  
with crusted new potatoes tender stem broccoli and fennel puree

**Cornfed chicken** D  
with sautéed potatoes and wild mushroom and thyme sauce

**Sweet potato & red onion marmalade seeded pie** VE,GF  
with tender stem broccoli and red wine jus



## DESSERT

**Dark chocolate and toffee brownie** VE,GF  
with vanilla ice cream and chocolate sauce

**Sweet waffle** D  
with ice cream topped with oreo biscuits and chocolate sauce



## SHARING

**A selection of petit fours and fruit** D,N  
with chocolate sauce

**A selection of 5 cheeses** D,SE  
with homemade chutneys, honey and pickles

V – VEGETARIAN    VE – VEGAN    D – DAIRY    F – FISH    GF – GLUTEN FREE  
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.

