

· THE PIANO WORKS ·

**BRUNCH
MENU**

MAINS

200G WAGYU BEEF BURGER

gouda cheese, lettuce, mayo, gherkins and fries **D**

SPICED VEGAN BURGER

vegan cheese, relish, avocado, slaw,
beetroot bun and fries **VE,S,GF***

BUTTERMILK CHICKEN BURGER

ranch, hot sauce,
slaw and fries **D**

SHAKSHUKA

2 eggs poached in a mixture of tomatoes, peppers, onion,
garlic, herbs and spices, with avocado and ciabatta **V, VE***

SMOKED SALMON ROLL

served in a seeded ciabatta with sour cream,
avocado, cucumber and fries **F, D, GF***



We work closely with our butcher HG Walter, one of London's most respected butchers. They consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days. We serve both Aberdeen Angus and Hereford beef that we and HG Walter believe to be the best quality available.

CHOOSE ONE OF THE FOLLOWING OPTIONS FOR YOUR 2 HOURS OF BOTTOMLESS DRINKS:

Rum Punch | Mojito | Passionfruit Spritz | Prosecco | Camden Hells | Soft Drinks | Apple Nojito



**V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | F - FISH | D - DAIRY
S - SOYBEAN | SE - SESAME | C - CRUSTACEAN | M - MOLLUSCS | * - OPTION AVAILABLE ON REQUEST**

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