

Pre-Theatre Express Menu

"Traditionally British with a side of live music"

Two course menu and a glass of Prosecco or a soft drinks

Starters

Soup of the day with bread (V) (VE on request) (GF on request)

Chicken liver pate with onion chutney, rocket and rye bread

Avocado dressed caesar salad (VE- vegan on request) (GF on request)

Grilled green asparagus and vegan hollandaise sauce (VE) (GF on request)

Mains

200g Hanger steak (£3 supplement) with chips, salad and optional garlic butter

Add a sauce for a £1.50 supplement Béarnaise, peppercorn or mushroom sauce

The Piano Works shepherd's pie Classic or with cheddar cheese

The Piano Works vegan shepherd's pie (VE)

Red wine lentil and chickpea with sweet potato mash Classic or with vegan cheese

Deep fried haddock with mushy peas and chips

Sausage and mash with onion gravy and peas

Penne pasta arrabiata (VE) (GF on request)

Desserts

Served at an additional charge of £5 per dessert

Ask your server for recommendations

(VE) Vegan (GF) Gluten friendly

Please note, our pre-theatre express menu is subject to change.

We are a strictly over 18s venue.

2-hour table allocation

All dishes are made in a kitchen where nuts and peanuts are prepared, so any item served may contain traces of nuts.

We don't list every ingredient on our menu, for more allergens 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.



The Piano Works West End Dinner Menu

Including a glass of prosecco

Valid Saturday Only

STARTERS

QUINOA GOATS CHEESE SALAD (V, GF)

ROAST CARROT AND ONION, TOASTED NUTS AND SEEDS

SHRIMP TACO (GF)

CHARRED CORN SALSA, SHREDDED CABBAGE, CHIPOTLE MAYONNAISE

SWEET POTATO AND BLACK BEAN TOSTADA (GF, VE)

CHARRED CORN SALSA, CASHEW CHEESE

BUTTERMILK FRIED CHICKEN

HOUSE CALIFORNIA STYLE BBQ SAUCE

CHICKEN CAESAR SALAD

SHREDDED ICEBERG LETTUCE, BACON, BRIOCHE CROUTONS

MAINS

RIBEYE STEAK(GF)(220g)

HEREFORD 28 DAY AGED STEAK SERVED WITH CHIPS, SLAW AND A CHOICE OF TARRAGON SAUCE, MUSHROOM SAUCE OR PEPPER SAUCE.

SALMON (GF)

MASHED POTATOES WITH MARINERA SAUCE, CLAMS AND PETIT POIS

PULLED PORK

MASH, BRAISED GREENS AND SLAW

CORNFED CHICKEN

TRUFFLE MASH, SEASONAL VEG AND MUSHROOM SAUCE

SMOKED CAULIFLOWER (VE)

OLIVE OIL POTATOES, BRAISED GREENS, SLAW

BEAN CHILLI (VE) (GF)

RICE, NACHOS, CASHEW CHEESE

V – VEGETARIAN VE – VEGAN GF – GLUTEN FRIENDLY N – CONTAINS NUTS