

# SINGEASY



## DRINKS MENU

## SPECIALS

£12



### Taste Me or Leave Me

*tequila, aperol, cointreau, pineapple juice,  
lime, coconut cream, prosecco, cherries*

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### Lemon Drops on Roses

*absolut citron, martini extra dry,  
lemon, sugar, almond syrup*



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### Sundae in the Park with George

*bacardi spiced, cointreau, kahlua,  
cranberry juice, chocolate, whipped cream*



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### On Wednesdays We Drink Pink

*beefeater pink, lanique rose, strawberry puree,  
lemon, raspberries, prosecco*



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### Curly's Crush

*jack daniel's fire, frangelico, apple juice, lemon,  
sugar syrup, egg white, dashes bitters*



# COCKTAILS



ALL COCKTAILS AVAILABLE WITH NON-ALCOHOLIC SPIRITS



To enjoy our cocktails without alcohol be sure to ask for the non-alcoholic version

## Sour

Margarita..... **£11.50**

Patron silver tequila, cointreau, fresh lime juice and a dash of orange.

**Non-alcoholic:** Caleño light & zesty, lyre's orange sec and sugar syrup.

Long Island Ice Tea ..... **£10.50**

Finlandia vodka, bombay sapphire gin, bacardi white rum, olmeca tequila, cointreau orange liqueur; fresh lemon juice and a dash of fresh orange juice layered over cola and finished with a lemon wedge.

**Non-alcoholic:** Caleño dark & spicy and light & zesty, seedlip spice 94 and orange spritz syrup.

## Fruity

Cosmopolitan ..... **£10.50**

Absolut citron vodka, cointreau orange liqueur; fresh lime juice and cranberry juice finished with a flamed orange zest.

**Non-alcoholic:** Caleño light & zesty, lyre's orange sec and sugar syrup.

Pornstar Martini ..... **£12.50**

Finlandia vodka infused with vanilla, passoa passion fruit liqueur; passion fruit puree, fresh passion fruit and served with a shot of prosecco.

**Non-alcoholic:** Caleño light & zesty, vanilla sugar syrup, lime juice, and nozeco.

Absolut Berry..... **£12.00**

Absolut raspberry vodka, pernod, raspberry puree, fresh lime juice, mint and raspberries.

**Non-alcoholic:** Caleño light & zesty, sugar syrup and star anise.

## Tried and True

Belvedere Espresso Martini..... **£13.00**

Vanilla infused belvedere vodka, maestro cafe liqueur and espresso coffee.

**Non-alcoholic:** Caleño dark & spicy and vanilla syrup.

## Spritz

All spritz cocktails are served with: **Prosecco £11.50 | Champagne £13.50**

Aperol Spritz

Aperol, fresh orange and lemon.

**Non-alcoholic:** Martini vibrante, nozeco, lemonade and orange spritz syrup.

DRINK AWARE - THERE IS A 50ML MINIMUM OF SPIRITS AND LIQUEURS IN OUR COCKTAILS

# BUBBLES



## Champagne



GLASS | BOTTLE | MAG

Moët & chandon  
brut imperial nv ..... £14.95 | £68 | £148  
*Epemay | FRANCE*

Perrier-jouet  
grand brut nv ..... £15.50 | £75 | -  
*Epemay | FRANCE*

## Sparkling



GLASS | BOTTLE | MAG

Ca' bolani prosecco  
extra dry nv doc ..... £8.50 | £35.00 | £75.00  
*Veneto | ITALY*  
Off-dry, easy-drinking Frizzante Prosecco

Altemura rosamaro  
brut rose nv ..... £9.50 | £39.00 | -  
*Gambellara | ITALY*  
Pale, pink and perky

## Rosé



125ml | 175ml | 250ml | BOTTLE

Stella rosado ..... £4.56 | £6.25 | £8.95 | £24.00  
*Setubal | PORTUGAL*  
Plump, juicy, red fruitiness. Quaffable style

San marzano  
primitivo rose ..... - | - | - | £30.00  
*Puglia | ITALY*  
Off-dry, mid-colour, ripe and very fruity



125ml | 175ml | 250ml | BOTTLE

## White

Sacchetto pinot grigio ..... £5.70 | £7.95 | £11.25 | £30.00

Veneto | ITALY

Light, crisp and refreshing

Santo isidro branco ..... £4.56 | £6.25 | £8.95 | £24.00

Setubal | PORTUGAL

Gently fruity and easy-drinking style

Vellas sauvignon blanc ..... £4.56 | £6.25 | £8.95 | £24.00

Central Valley | CHILE

Zesty and fresh with a zingy finish

Villa noria picpoul de pinet ..... £6.46 | £9.25 | £12.50 | £34.00

Languedoc | FRANCE

Tangy foodie, with a crisp, salty lick on the finish

## Red

Tierra antica  
cabernet sauvignon ..... £4.56 | £6.25 | £8.95 | £24.00

Central Valley | CHILE

Lots of cassis and plummy fruitiness

Cotes du rhone  
domaine brunel ..... - | - | - | £35.00

Rhone | FRANCE

Very food-friendly, gently spicy and balanced

Echeverria  
merlot reserva ..... £5.89 | £8.25 | £11.50 | £31.00

Curico Valley | CHILE

Ripe, black cherry fruitiness and juicy finish

# BEER & DRAUGHT



**BUDWEISER** 330ml ... **£6.00**  
**CORONA** 330ml ..... **£6.00**  
**PUNK IPA** 330ml ..... **£6.00**

Half Pint      Full Pint  
**PERONI** ..... **£3.45** ..... **£6.90**  
**3L PERONI DISPENSER**  
Five and a bit pints ..... **£32.50**

## CIDER

**CURIOUS APPLE CIDER** ..... **£5.90**  
**REKORDERLIG STRAWBERRY AND LIME** ..... **£6.50**  
**REKORDERLIG PASSIONFRUIT** ..... **£6.50**

## LOW OR NO



### PERONI LIBRA

0% Alcohol free lager ..... **£5.00**



**NOZECCO** (750ml) ..... **BTL: £15.00**

## SOFT DRINKS

**DOUBLE DUTCH TONICS** 200ml  
indian, slimline, pomegranate & basil, cucumber & watermelon,  
double lemon, ginger ale, ginger beer, soda water ..... **£2.50**  
**BELU WATER** 500ml  
sparkling, still ..... **£2.40**  
**DIET COKE ICON** 330ml ..... **£3.00**  
**COKE ZERO ICON GLASS** 330ml ..... **£3.00**  
**COKE ICON GLASS** 330ml ..... **£3.70**  
**CRANBERRY JUICE** 250ml ..... **£3.70**  
**FRESH JUICE** 250ml  
orange, pineapple, maynard house apple ..... **£3.70**  
**RED BULL ENERGY DRINK** 250ml  
original, sugar free, tropical, watermelon ..... **£3.50**

# BAR FOOD



## Available at all times

Fries .....	£3.5
Ciabatta bread (v)(s)(d) .....	£4.5
<i>today's loaf &amp; miso butter</i>	
Gordal olives (ve) .....	£4.5
<i>cured green spiced spanish olives</i>	
Mixed nuts (n)(se)(v) .....	£4.5
<i>roasted in maple syrup &amp; togarashi</i>	
Truffle fries (v)(d) .....	£6
<i>white truffle oil &amp; torched parmesan</i>	
Padron peppers (ve)(gf) .....	£7
<i>blistered green spanish padron peppers &amp; smoked salt</i>	

## On Friday and Saturday please ask your server if the following items are available

Aubergine crisps (se) .....	£6
<i>coriander, sesame seeds, maple syrup &amp; indian mango chutney</i>	
Buttermilk chicken (d) .....	£9
<i>coconut sriracha mayo</i>	
Pineapple nordic squid (f)(m) .....	£9
<i>coconut sriracha mayo</i>	
Pumpkin mac 'n' cheese bites (d) .....	£11.5
<i>truffle &amp; parmesan mayo</i>	
Vegan tikka skewers (s)(ve) .....	£11.5
<i>coconut raita</i>	
Breaded butterfly king prawns (f)(s)(c) .....	£12
<i>sweet chilli sauce</i>	
Spiced tuna sando (f)(se)(s) .....	£12.5
<i>crispy tempura battered nori shell, sashimi grade tuna, sushi rice &amp; mango salsa</i>	
Aged angus beef burger (d) .....	£17.5
<i>brioche bun, melted monterey jack cheese, lettuce, sweet and sour gherkins, burger sauce &amp; fries</i>	
Plant burger (ve)(s)(gf*) .....	£18.5
<i>beet burger patty, vegan cheese, lettuce, relish, vegan mayo, beetroot burger bun &amp; fries</i>	
Burger sliders (x8) (d) .....	£24
<i>grass-fed british beef mini patties, mini brioche buns, lettuce &amp; dijon mustard mayo</i>	

V - VEGETARIAN VE - VEGAN N - CONTAINS NUTS F - FISH D - DAIRY GF - GLUTEN FREE  
S - SOYBEAN S - SESAME C - Crustacean M - MOLLUSCS \* - OPTION AVAILABLE 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 QR code on the left. For severe allergens please make our party planners aware ahead of your booking with us. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.

Kafoodie



# TIPS AND BITS...

## TIPS

Due to industry-wide consumer demand for transparency around tips and service charge, we at The Piano Works have decided to detail in our menus exactly how we share our tips and service charge.

Cash tips - go straight to server.

Service charge - The discretionary service charge paid by our honourable guests for the hard work and great service our team provide is taxed at 20%. 5% is retained by the venue to help pay for the payroll system and for the tronc scheme only, administration costs and card charges only related directly to the tronc values. The remainder goes entirely to our team with full consent and agreement from the team.



## KAFOODLE

Legislation introduced in December 2014 dictates that all food (and drink) outlets must produce on demand details of allergen ingredients used across their entire menu.

Kafoodle is working with The Piano Works to create a closer relationship with customers and manage their dietary preferences from allergens to nutrition. By using Kafoodle™ Kitchen software, The Piano Works can now easily make information about what you are eating and drinking more transparent and readily available. Our aim is to create an environment where information about our food served here at The Piano Works comes directly from our kitchen to you on the Kafoodle app.

Please ask your server for more details.