



THE  
**COAL  
SHED**

BRIGHTON

**PRIVATE DINING & GROUP MENUS**

**AUTUMN/WINTER 2021**

# THE COAL SHED

## PRIVATE DINING & GROUP MENUS

### CHAMPAGNE & SPARKLING

Prosecco Brut, Prapian Estate Veneto, Italy	7.5   38
Goring, Blanc de Blancs Sussex, England	11   60
Collet, Brut Champagne, France	11   60

### SNACKS ON ARRIVAL

Local Sourdough Bread	4
English Salted Butter	
Maldon Oyster <i>(Price Per Oyster)</i>	3
Shallot Vinegar   Tabasco   Lemon	
Short Rib Beef Croquettes	5
Harissa Mayonnaise	

### £45 GROUP MENU

*Pre-orders required for groups of 8 and above. All our meat is sustainably sourced from Cumbria by Lake District Farmers.*

#### STARTERS

##### Loch Duart Salmon Ceviche

Passion Fruit Tiger's Milk | Avocado | Cucumber

##### 8 Hour Smoked Pork Belly Rib

Pickled Cucumber | BBQ & Apple Glaze

Burrata *(V)*

Roasted Black Figs | Charred Radicchio | Hazlenut Granola | Truffle Honey

#### MAINS

##### Lake District Farmer's Rib-eye Steak, 300g

Beef Fat Chips | Béarnaise or Peppercorn Sauce

##### Barbecued Sussex Monkfish

Wild Mushroom Diane Sauce | Pomme Boulangère

##### Vadouvan Roasted Cauliflower *(V)*

Chickpea Curry | Yogurt | Raisin | Toasted Almonds

#### DESSERTS

Dark Chocolate Delice | Pedro Ximenez Raisins | Hazelnuts | Salted Caramel

Apple & Blackberry Crumble | Custard or Vanilla Ice Cream

Selection of British Artisanal Cheeses | Fruit | Chutney | Crackers

*(£3 supplement or £10 to add as an additional course)*

*Selection of teas or coffee available for the group £3 supplement per person*

### ADDITIONAL SIDE DISHES

Beef Fat Chips	4	Creamed Spinach	6
Spiced Onion Rings	4	Maple Roasted Heritage Carrots	5
Short-Rib Mac n' Cheese	5	Tenderstem Broccoli   'Nduja Butter	6
Crispy Garlic Potatoes	4	Wedge Salad   Blue Cheese Dressing   Bacon	5

*Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.*

# THE COAL SHED

## PRIVATE DINING & GROUP MENUS

### £60 GROUP FEASTING MENU

*Our feasting menu comprise a selection of snacks, starters, mains and puddings served sharing style for the table . No pre-order required. All our meat is sustainably sourced from Cumbria by Lake District Farmers.*

### SNACKS ON ARRIVAL

**Local Sourdough Bread** | Butter | Tapenade

**Short Rib Beef Croquettes** | Harissa Mayonnaise

**Maldon Oyster** | Shallot Vinegar | Tabasco | Lemon £3 Per Oyster

### STARTERS

**Loch Duart Salmon Ceviche**

Passion Fruit Tiger's Milk | Avocado | Cucumber

**8 Hour Smoked Pork Belly Rib**

Pickled Cucumber | BBQ & Apple Glaze

**Burrata (V)**

Roasted Black Figs | Charred Radicchio | Hazlenut Granola | Truffle Honey

### MAINS

**Lake District Porterhouse**

**Lake District Prime Rib**

*Sharing Cuts are Served with Béarnaise & Peppercorn Sauce*

**Barbecued Sussex Monkfish** | Wild Mushroom Diane Sauce | Pomme Boulangère

**SELECTION OF SEASONAL SIDES FOR THE TABLE TO SHARE**

### DESSERTS

**Coal Shed Churros** | Miso Dulce de Leche

**Apple & Blackberry Crumble** | Custard or Vanilla Ice Cream

**Selection of British Artisanal Cheeses** | Fruit | Chutney | Crackers

*Selection of teas or coffee available for the group £3 supplement per person*

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# THE COAL SHED

## PRIVATE DINING & GROUP MENUS

### £40 SUNDAY ROAST MENU

*Pre-orders required for groups of 8 and above. Our Sunday roast menu is only available on Sundays! It includes a selection of sharing starters, our famous beef Sunday roast for main course and a choice of puddings. All our meat is sustainably sourced from Cumbria by Lake District Farmers.*

#### KICKSTART YOUR SUNDAY

<b>Bloody Mary</b>	<b>10</b>
Vodka   Tomato Juice   Worcester Sauce   Lemon	
<b>Mimosa</b>	<b>10</b>
Brut Champagne   Fresh Orange	
<b>Breakfast Martini</b>	<b>10</b>
Gin   Marmalade   Orange Liqueur   Lemon Juice	

#### SNACKS ON ARRIVAL

<b>Local Sourdough Bread</b>	<b>4</b>
English Salted Butter	
<b>Maldon Oyster</b> <i>(Price Per Oyster)</i>	<b>3</b>
Shallot Vinegar   Tabasco   Lemon	
<b>Short Rib Beef Croquettes</b>	<b>5</b>
Harissa Mayonnaise	

#### SHARING STARTERS

##### Loch Duart Salmon Ceviche

Passion Fruit Tiger's Milk | Avocado | Cucumber

##### 8 Hour Smoked Pork Belly Rib

Pickled Cucumber | BBQ & Apple Glaze

##### Burrata *(V)*

Roasted Black Figs | Charred Radicchio | Hazlenut Granola | Truffle Honey

#### SUNDAY ROAST

##### Slow Roasted, 35-Day Dry-aged Lake District Sirloin

Served with Beef Dripping Roast Potatoes, Yorkshire Puddings, Carrots, Greens, Beef Jus & Horseradish

#### PUDDING

Apple & Blackberry Crumble | Custard or Vanilla Ice Cream

OR

Selection of British Artisanal Cheeses | Fruit | Chutney | Crackers

*Selection of teas or coffee available for the group £3 supplement per person*

#### ADDITIONAL SIDE DISHES

<b>Beef Fat Chips</b>	<b>4</b>	<b>Creamed Spinach</b>	<b>6</b>
<b>Spiced Onion Rings</b>	<b>4</b>	<b>Maple Roasted Heritage Carrots</b>	<b>5</b>
<b>Short-Rib Mac n' Cheese</b>	<b>5</b>	<b>Tenderstem Broccoli   'Nduja Butter</b>	<b>6</b>
<b>Crispy Garlic Potatoes</b>	<b>4</b>	<b>Wedge Salad   Blue Cheese Dressing   Bacon</b>	<b>5</b>

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## SPARKLING

125ML | BOTTLE




**Goring Blanc de Blancs**  
Sussex, England  
11 | 60

**Prosecco Superiore Brut,  
DOCG, Prapian Estate**  
Veneto, Italy  
7.5 | 38

**Collet, Brut**  
Champagne, France  
11 | 60

## WHITE WINE

175ML | CARAFE | BOTTLE

<b>Heraldique, Blanc</b> Languedoc, France	5.5   15.5   22	<b>Viognier, 1753, Château de Campuget</b> Languedoc, France	36
<b>Grillo, Vitese,</b>  <b>Colomba Bianca</b> Sicily, Italy	6.5   18.5   26	<b>Malvazija, Kozlović</b> Istria, Croatia	9   25.5   36
<b>Muscadet Sèvre et Maine sur Lie, La Griffe, Chéreau Carré</b> Loire, France	30	<b>Chardonnay, Hen and Chicken, Larry Cherubino</b> Pemberton, Australia	9.5   27   38
<b>Vermentino, Timo, San Marzano</b> Puglia, Italy	7.5   21.5   30	<b>Sauvignon Blanc, Ibbotson Family</b> Marlborough, New Zealand	40
<b>Soave Classico, San Michele,</b>  <b>Ca'Rugate</b> Veneto, Italy	32	<b>Gavi di Gavi, Rovereto, Michele Chiarlo</b> Piedmont, Italy	48
<b>Albariño, Coral do Mar, Pazo do Mar</b> Galicia, Spain	8.5   24   34	<b>Chablis, Domaine Jean Goulley</b> 	58

## ROSÉ

175ML | CARAFE | BOTTLE

<b>Cuvée Marie Christine, Château de l'Aumérade</b>	Provence, France	9.5   27   38
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## RED WINE

175ML | CARAFE | BOTTLE

<b>Heraldique, Rouge</b> Languedoc, France	5.5   15.5   22	<b>Pinotage, Olifantsberg</b> Breedekloof, South Africa	42
<b>Salice Salentino, Il Pumo, San Marzano</b> Puglia, Italy	6.75   19   27	<b>Carmenère, Viña Perez Cruz</b> Valle de Maipo, Chile	10.5   30   42
<b>Garnacha, Sierra de Gata, Vino de Montaña</b> Sierra de Gata, Spain	30	<b>Cabernet Sauvignon, R Collection, Raymond Vineyards</b> California, USA	48
<b>Nero d'Avola, Kore,</b>  <b>Colomba Bianca</b> Puglia, Italy	8.25   23.5   33	<b>Chianti Classico Riserva, Agostino Petri, Castello Vicchiomaggio</b> Tuscany, Italy	13   37   52
<b>Château Mayne Mazerolles,</b>  <b>Côtes de Bordeaux</b> Bordeaux, France	8.5   24   34	<b>Grenache/Mataro/Shiraz, Avatar, Teusner Wines</b> Barossa Valley, Australia	54
<b>Tempranillo/Cabernet/Merlot, Ars Nova, Tandem</b> Navarra, Spain	35	<b>Ribera del Duero Crianza, Bodegas Resalte de Peñafiel</b> Ribera del Duero, Spain	57
<b>Malbec Premium, Piattelli</b> Cafayate, Argentina	9   25.5   36	<b>Malbec, Tinto de la Casa, Riccitelli</b> Valle de Uco, Argentina	58
<b>Ventoux, Cuvée Spéciale, Domaine de Champ-Long</b> Rhône, France	38	<b>Gigondas, Classique Vieilles Vignes,</b>  <b>Domaine Saint Damien</b> Rhône, France	59
<b>Shiraz, Middle of Everywhere, Larry Cherubino</b> Frankland River, Australia	40	<b>Initial de Desmirail, Margaux</b> Bordeaux, France	70
<b>Rioja Gran Reserva, Ondarre</b> Rioja, Spain	10.5   30   42	<b>Gevrey-Chambertin, Les Marchais, Domaine Pierre Naigeon</b> Burgundy, France	92

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# THE COAL SHED

## PRIVATE DINING DRINKS LIST

 Organic

### COCKTAILS

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<b>Classical Riff</b> 9 Vodka   Pear   Grenadine   Lime   Cranberry	<b>El Jimador</b> 9.5 Mezcal   Lime Liqueur   Agave   Ginger Beer
<b>Peach Iced Tea</b> 9 Aged Rum   Peach Liqueur   Assam Tea	<b>Pynk</b> 9 Rum   Framboise   Pineapple   Lemon   Hibiscus Syrup
<b>Twisted Sister</b> 9 Aged Rum   Lime Liqueur   Pineapple   Bitters	<b>The Josephine</b> 10.5 Bourbon   Sugar   Walnut Bitters   Coffee
<b>Silk Road</b> 9 Gin   Benedictine   Lime   Lemon	<b>Well Oiled</b> 9 Aged Rum   Lime Liqueur   Orgeat
<b>Apple &amp; Sorrel Smash</b> 9.5 Caoruun Gin   Sorrel   Apple   Lemon	<b>Espresso Martini</b> 9 Vodka   Espresso   Coffee Liqueur

### MOCKTAILS

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**Seedlip Pink "Gin" 4**  
Seedlip 94 | Tonic | Bitters

**Pink soda 3**  
Pomegranate | Lemon | Soda

### BEER & CIDER

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*Only served by the can or the bottle as we are draft-free (and cosier than most)*

**Gun Brewery Scaramanga 5.5**  
Sussex 3.9%

**Lost Pier Brewing Session IPA 5.5**  
Brighton 4%

**Curious Apple Cider 5.5**  
Kent 5.2%

**Alhambra 5**  
Spain 5.4%

*Please view our drinks list for our full selection of wines, spirits and soft drinks available.*

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