



THE
**COAL
SHED**

BRIGHTON

PRIVATE DINING & GROUP MENUS

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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

Marinated Olives	5
Smoked Mixed Nuts	4
Local Sourdough Bread Bone Marrow Butter Garlic Aioli	5
Oysters - each Tiger's Milk Shallot Vinegar	3

£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

Tiger Prawns

Coal Tortilla | Slaw | Salmon Roe | Chipotle

8 Hour Smoked Pork Belly Rib

Pickled Cucumber | BBQ Glaze

Burrata

Smoked Lardo | Tomato | Lemon Basil Vinaigrette

MAINS

Rib-eye Steak, 300g

Beef Fat Chips | Béarnaise or Peppercorn Sauce

Whole Tandoori Bream

Onion Bhaji Pieces | Cucumber Raita

Aubergine Fillet Steak (V)

Black Garlic | Miso | Fermented Chilli Jam

DESSERTS

Baked Vanilla Cheesecake | Raspberry Sorbet | Fresh Compote

Apple Tarte Tatin | Sweet Basil Ice Cream | Apple Crisp

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 Dripping Chips	4	Creamed Spinach	5
Spiced Onion Rings	4	Tenderstem Broccoli 'Nduja Butter	6
Mac n' Cheese	5	Smoked Garlic Sautéed Mushrooms	5
Crispy Garlic Potatoes	4	Green Garden Salad	4

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 | Bone Marrow Butter | Garlic Aioli
Soft-Shell Crab Tempura | Nam Jim Sauce | Toasted Peanuts
Oysters | Tiger's Milk | Shallot Vinegar £3 Per Oyster

STARTERS

Tiger Prawns
Coal Tortilla | Slaw | Salmon Roe | Chipotle
8 Hour Smoked Pork Belly Rib
Pickled Cucumber | BBQ Glaze
Burrata
Smoked Lardo | Tomato | Lemon Basil Vinaigrette

MAINS

Porterhouse
Prime Rib
Sharing Cuts are Served with Béarnaise & Peppercorn Sauce
Whole Tandoori Bream | Onion Bhaji Pieces | Cucumber Raitae

SELECTION OF SEASONAL SIDES FOR THE TABLE TO SHARE

DESSERTS

Baked Vanilla Cheesecake | Raspberry Sorbet | Fresh Compote
Apple Tarte Tatin | Sweet Basil Ice Cream | Apple Crisp
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

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

SNACKS ON ARRIVAL

Marinated Olives	5
Smoked Mixed Nuts	4
Local Sourdough Bread	5
Bone Marrow Butter Garlic Aioli	
Oysters - each	3
Tiger's Milk Shallot Vinegar	

SHARING STARTERS

Tiger Prawns

Coal Tortilla | Slaw | Salmon Roe | Chipotle

8 Hour Smoked Pork Belly Rib

Pickled Cucumber | BBQ Glaze

Burrata

Smoked Lardo | Tomato | Lemon Basil Vinaigrette

SUNDAY ROAST

Slow Roasted, 35-Day Dry-aged Sirloin

Served with: Beef Dripping Roast Potatoes, Yorkshire Puddings, Sunday Trimmings, Beef Jus

Spatchcock Chicken

Served with: Beef Dripping Roast Potatoes, Yorkshire Puddings, Sunday Trimmings, Gravy

PUDDING

Apple Tarte Tatin | Sweet Basil Ice Cream | Apple Crisp

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

Beef Dripping Chips	4	Creamed Spinach	5
Spiced Onion Rings	4	Tenderstem Broccoli 'Nduja Butter	6
Mac n' Cheese	5	Smoked Garlic Sautéed Mushrooms	5
Crispy Garlic Potatoes	4	Green Garden Salad	4

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THE **COAL SHED**
PRIVATE DINING DRINKS LIST
COCKTAILS

Ginger Snap Gin, Ginger Liqueur, Cointreau, Citrus, Ginger Ale	9	Smokin' Berry Mezcal, Citrus, Chilli Syrup, Raspberry	9.5
Fig & Walnut Bourbon, Elderflower, Fig, Citrus, Walnut Bitters, Tawny Port	9	Simple Pear Vodka, Pear Liqueur, Elderflower, Citrus	9
Bees Tease Gin, Honey Syrup, Citrus, Assam Tea	9	Cherry Mash Aged Rum, Cherry Liqueur, Cherries, Citrus, Smoked Bitters	9

OLD FASHIONED

Treacle N°2 Aged Rum, Pedro Ximenez, Muscovado Syrup, Bitters	10	Fig Old Fashioned Woodford Reserve, Fig Liqueur, Sugar Syrup	10
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BLOODY CURES

House Mary 10 Vodka, Citrus, Celery Bitters Tomato, Spices	Red Snapper 10 Gin, Citrus, Tomato, Spices	Bloody Maria 10 Tequila, Celery Bitters, Tomato, Spices
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NON-ALCOHOLIC

Gemini 8 London Light, Pomegranate & Basil Soda	Apple Smash 8 Pentire Adrift, Apple, Lemon, Sugar Syrup, Sorrel
Hedgerow Fizz 8 London Light, Hibiscus & Blackberry Syrup, Citrus, Soda	Bubbles 9 Pentire Seaward, Lemon, Sugar Syrup, Sparkling Tea

BEER & CIDER

Alhambra Spain 5.4%	5	Curious Apple Cider Kent 5.2%	5.5
Gun Brewery Scaramanga Sussex 3.9%	5.5	Estrella Galacia Spain 5.5%	Pint 6 Half 3
Lost Pier Brewing Session IPA Brighton 4%	5.5		

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GIN & TONICA

50ML

Served with a choice of mixer -
Tonic, Pomegranate & Basil or Cucumber & Watermelon

Brighton Gin	11	Pink Pepper Gin	10
Salcombe Start Point	10	London Light Non-Alcoholic	8
Mermaid Pink Gin	11	Pentire Adrift Non-Alcoholic	9
Bristol Distilling Co. Peach Gin	11		
Silent Pool	10		


CHAMPAGNE

125ML | BOTTLE

NV	Laurent-Perrier, La Cuvée, Brut	Champagne, France	13	70
NV	Laurent-Perrier, Cuvée Rosé, Brut	Champagne, France		110
2013	Pol Roger, Vintage	Champagne, France		130

SPARKLING

125ML | BOTTLE

NV	Prosecco Brut Biologico Valdobbiadene Superiore 	Veneto, Italy	7	39
NV	Goring Blanc de Blancs, Family Release, Wiston Estate	Sussex, England	11	60
2017	The Trouble with Dreams, Brut, Sugrue South Downs	Sussex, England		75

VIEW OUR FULL DRINKS LIST HERE