



THE  
COAL  
SHED

BRIGHTON

PRIVATE DINING & GROUP MENUS

2023



# 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
Laurent-Perrier, La Cuvée, Brut Champagne, France	15.75   79

### SNACKS ON ARRIVAL

Local Sourdough Bread	5
Whipped Butter, Chicken Salt	
Grilled Oysters Rockefeller - <i>each</i>	3
Crispy Short Rib Doughnuts	6
Home made Sriracha	

### £55 THREE COURSE MENU

### £45 FOR TWO COURSES - AVAILABLE LUNCH ONLY

*Pre-orders required for groups of 8 and above.*

### STARTERS

Buffalo Burrata | Green Beans | Salted Peach | Sunflower Seed Praline  
Smoked Szechuan Pork Belly | Black Sugar Glaze | Pickled Radish Slaw  
Tartare of Yellow Fin Tuna | Basil Ponzu | Tomatoes | Nori | Sesame

### MAINS

#### Sirloin, 300g

Triple Cooked Chips | Grilled Onion | Béarnaise

#### Rib-eye, 300g (*Supplement £5pp*)

Triple Cooked Chips | Grilled Onion | Béarnaise

Grilled Sea Bass | Fennel | Clams | Lemon Grass Infusion | Samphire

#### Grilled Cauliflower

Spiced Lentil Rarebit | Herb Puree

### DESSERTS

#### Valrhona Chocolate Mousse

Caramel Brownie | Honeycomb | Passion Fruit

#### Vanilla Crème Brûlée

Sussex Rhubarb | Lemon Balm

#### Churros

Lime Sugar | Dulce De Leche

Selection of British Artisanal Cheeses | Fruit | Chutney | Crackers

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

### ADDITIONAL SIDE DISHES

Triple Cooked Chips	6	Creamed Spinach	6
Peas & Carrots   Chervil Butter	6	Tenderstem Broccoli   Confit Garlic	6
Short Rib Mac & Cheese   Beef Jus	6	Creamed Mash   Spring Onion Oil	6
Tumeric Onion Rings	6	Coal Shed Caesar Salad	6

*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.*





PERFECT FOR PRIVATE DINING IN THE HEART OF BRIGHTON, THE COAL SHED PRIVATE DINING ROOM, THE CHEF'S LIBRARY, IS AVAILABLE FOR HIRE SEVEN DAYS A WEEK. LOCATED IN AN INTIMATE UPSTAIRS ROOM AND DECORATED WITH SOME OF THE CHEF'S FAVOURITE COOKBOOKS, THE ROOM IS COMPLETELY PRIVATE AND INCLUDES A DEDICATED SERVER FOR THE DURATION OF YOUR EVENT.



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### £85 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. Please note Vegan & Vegetarians can be catered for seperately.*

### SNACKS

**Oysters** | Shallot Vinegar | Lemon

**Local Sourdough** | Whipped Butter | Chicken Salt

**Crispy Short Rib Doughnuts** | Home made Sriracha

### TO START

**Wild Prawns** | Smoked Coconut Dressing | Peanut XO | Coriander

**Smoked Szechuan Pork Belly** | Black Sugar Glaze | Pickled Radish Slaw

**Buffalo Burrata** | Green Beans | Salted Peach | Sunflower Seed Praline

### MAINS

**Charr-grilled 35 Day Aged Prime Rib**

**Salt Aged Beef Chateaubriand** | Smoked Onions

**Barbecued Monkfish** | Braised White Beans | Nduja Butter

**Triple Cooked Chips** | Tenderstem Broccoli | Green Salad

Béarnaise | Green Peppercorn | Chimichurri

*(Served for the whole table)*

### DESSERTS

**Valrhona Chocolate Mousse**

Caramel Brownie | Honeycomb | Passion Fruit

**Vanilla Crème Brûlée**

Sussex Rhubarb | Lemon Balm

**Churros**

Lime Sugar | Dulce De Leche

**Selection of Neil's Yard Artisan Cheese** | Quince | Crackers

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

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

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### KICKSTART YOUR SUNDAY

<b>Lily-Ash</b>	<b>12</b>
Gin   Aperol   Banana Vermouth	
<b>Very Cherry</b>	<b>12</b>
Mezcal, Cherry Liqueur, Citrus, Agave	
<b>Grapefruit &amp; Apricot Spritz</b>	<b>13</b>
Gin   Grapefruit   Apricot Liqueur   Prosecco	

### SNACKS ON ARRIVAL

<b>Local Sourdough Bread</b>	<b>4</b>
Whipped Butter   Chicken Salt	
<b>Oysters - each</b>	<b>4</b>
Shallot Vinegar   Lemon	
<b>Crispy Short Rib Doughnuts</b>	<b>6</b>
Home made Sriracha	

### £55 SUNDAY ROAST | SHARING 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.*

#### SHARING STARTERS

**Buffalo Burrata** | Green Beans | Salted Peach | Sunflower Seed Praline

**Smoked Szechuan Pork Belly** | Black Sugar Glaze | Pickled Radish Slaw

**Tartare of Yellow Fin Tuna** | Basil Ponzu | Tomatoes | Nori | Sesame

#### SUNDAY ROAST

**500g Roasted Salt Aged Sirloin of Beef**

**Served with:** Beef Dripping Roasties | Yorkshire Puddings | Glazed Carrots  
Seasonal Greens | Roasted Beef Jus | Horseradish

#### PUDDING

**Valrhona Chocolate Mousse**

Caramel Brownie | Honeycomb | Passion Fruit

**Vanilla Crème Brûlée**

Sussex Rhubarb | Lemon Balm

**Churros**

Lime Sugar | Dulce De Leche

**Selection of Neal's Yard Artisan Cheese** | Chutney | Grapes | Crackers

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

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

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[VIEW OUR FULL DRINKS LIST HERE](#)