

THE COAL SHED

Festive Sharing Menu

SNACKS

Market Oysters 4 ea.

Local Sourdough Whipped Butter, Chicken Salt (v)

STARTERS

Tiger Prawn & Crayfish Cocktail Little Gem, Avocado, Lime* (DF) (v)

Slow Smoked Pork Belly Szechuan Pepper Glaze, Radish Slaw* (DF)

Buffalo Milk Burrata Winter Squash, Kale, Pumpkin Seeds, Chilli Oil (v) (DF)

MAIN COURSE



Porter House 45 Day, Salt-Aged Irish Cattle*

8 Hour Smoked Short Rib of Beef Coffee BBQ Rub, Rosemary, Onions*

Glazed Turkey Crown Cranberry Molasses, Merguez Pigs in Blankets*

Table served with:

Chunky Triple Cooked Chips, Seasonal Vegetables, Trimmings & Sauces*

Pescetarian option

Char-Grilled Monkish Steamed Mussels & Vadouvan Butter*

Vegetarian option

Salt Baked Celeriac Mushroom Ketchup, Chestnut Granola, Green Peppercorn Sauce

DESSERT

Dark Chocolate Delice Kirsch Caramel, Vanilla Ice Cream, Cherries

Selection of Artisan Cheese Chutney, Crackers

(£6 to add as an additional course)

This menu is designed to share between the whole table.

48
TWO COURSE

(Lunch only)

55
THREE COURSE

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. All dishes containing (v) are Veg, (DF)- Dairy Free, all dishes containing * are NGCI No Gluten-containing ingredients Please note, these are sample menus, and subject to change slightly with minor seasonal updates.