

THE COAL SHED

Private Dining & Group Menus

85 GROUP FEASTING MENU

SNACKS

Market Oysters 4 ea.

Local Sourdough Whipped Butter, Chicken Salt (v)

Truffled Arancini 36 Month Aged Parmesan

Ox Cheek Doughnuts Homemade Sriracha

STARTERS

Torched Salmon Truffle Hot Sauce, Pickled Turnip, Shiso* (DF)

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

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

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

MAIN COURSE

Chateaubriand 45 Day Salt-Aged Irish Cattle*

Bone-in Prime Rib 45 Day Salt-Aged Irish Cattle*

Glazed Turkey Crown Sage & Cranberry Molasses, Merguez Pigs in Blankets*

Char-Grilled Monkish Steamed Mussels & Vadouvan Butter*



Table served with:

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

DESSERT

Dark Chocolate Delice Kirsch Caramel, Vanilla Ice Cream, Cherries

Meringue Pavlova Lime & Orange Curd, Blackberries, Pistachios

Selection of Artisan Cheese Chutney, Crackers

(£6 to add as an additional course)

This menu is designed to share between the whole table.

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.