

THE
—
COAL SHED

Festive

Menu

MASTERS
OF
FIRE

—
Since 2011

A top-down photograph of a cast-iron skillet filled with sliced pork chops and sausages, garnished with fresh herbs. The skillet is set on a dark surface, surrounded by festive decorations including pine branches, eucalyptus leaves, and a lit candle in a woven holder. The text "A FESTIVE FEAST OVER FLAME" is overlaid in large, white, bold, sans-serif font across the center of the image.

**A
FESTIVE
FEAST
OVER
FLAME**

THE
COAL SHED

THE COAL SHED IS THE IDEAL VENUE FOR PERSONAL CELEBRATIONS, CONFERENCE DINNERS, CORPORATE EVENTS, AND INTIMATE WEDDINGS.

The restaurant is set over two floors with the main dining room and bar on the ground floor and a private dining room on the first floor. Both the private dining room and restaurant can be hired.



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.

INDULGE IN OUR FESTIVE FEASTING SHARING MENU AT THE COAL SHED

Indulge in our festive feasting sharing menu at The Coal Shed Where we specialise in cooking over fire and coal, infusing every dish with rich, smoky flavours. Our commitment to using fresh, locally-sourced produce ensures that each bite is a celebration of the region's finest ingredients. From succulent cuts of meat to seasonal vegetables, this menu is perfect for a special occasion. Join us for a memorable dining experience that captures the essence of local cuisine cooked to perfection.



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.

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**MAKE
IT
REALLY
SPECIAL**

**DON'T FORGET TO PRE ORDER
YOUR FAVOURITE DRINKS**

**MASTER
OF
FIRE**

—
Since 2011

THE
COAL SHED