



THE  
**COAL  
SHED**  
— BRIGHTON —

BRIGHTON  
**PRIVATE DINING & GROUP MENUS**

2024

# THE COAL SHED

## PRIVATE DINING & GROUP MENUS

### CHAMPAGNE & SPARKLING

Prosecco Superiore Brut, Sacchetto Veneto, Italy	8.5   45
Veuve Clicquot Brut, Yellow Label Champagne, France	16   85
Veuve Clicquot, Rosé Champagne, France	110

### SNACKS ON ARRIVAL

Local Sourdough Bread	4
Whipped Butter, Chicken Salt	
Market Oyster - each	4
Ox Cheek Doughnuts	7
Home made Sriracha	
Truffled Arancini	6
36 Month Aged Parmesan	

## £55 THREE COURSE MENU

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

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

### STARTERS

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

Torched Salmon | Truffle Hot Sauce | Pickled Turnip | Shiso

Smoked Beetroot Tartare | Macadamia Cream | Blackberry | Olive

### MAINS

**Sirloin, 300g**

Triple Cooked Chips | Smoked Onion | Béarnaise

**Rib-eye, 300g** (Supplement £5pp)

Triple Cooked Chips | Smoked Onion | Béarnaise

Roasted Cod | Artichoke & Horseradish Velouté | Mushroom | Bacon Crumb

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

### DESSERTS

Dark Chocolate Delice | Caramel Brownie | Honeycomb | Passion Fruit

Sticky Toffee Pudding | Vanilla Ice Cream | Toffee Sauce

Churros | Lime Sugar | Dulce De Leche

Selection of British Artisanal Cheeses | Fruit | Chutney | Crackers

*(10pp as an Additional Course)*

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

### ADDITIONAL SIDE DISHES

Triple Cooked Chips	6	Truffle Mac & Cheese	6
Butternut Squash   Maple   Chipotle Butter	6	Fine Green Beans   Confit Garlic	6
Turmeric Onion Rings	6	Mash Potatoes   Burnt Ends   Gravy	6
Creamed Spinach	6	Little Gem Caesar   Croutons	6



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.



# THE COAL SHED

## PRIVATE DINING & GROUP MENUS

### £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 separately.*

#### SNACKS

**Market Oysters** | Shallot Vinegar | Lemon  
**Local Sourdough** | Whipped Butter | Chicken Salt  
**Truffled Arancini** | 36 Month Aged Parmesan

#### TO START

**Grilled Wild Prawns** | Smoked Coconut Dressing | Peanut XO | Coriander  
**Smoked Szechuan Pork Belly** | Black Sugar Glaze | Pickled Radish Slaw  
**Buffalo Milk Burrata** | Winter Squash | Kale | Pumpkin Seeds | Chilli Oil

#### MAINS

**Charr-grilled 35 Day Aged Prime Rib**  
**Salt Aged Beef Chateaubriand** | Smoked Onions  
**Char Grilled Monkish** | Mussels | Vadouvan Onions | Yoghurt | Spinach  
Triple Cooked Chips | Sprouts | Green Salad  
Béarnaise | Green Peppercorn | Chimichurri  
*(Served for the whole table)*

#### DESSERTS

**Dark Chocolate Delice**  
Caramel Brownie | Honeycomb | Passion Fruit  
**Sticky Toffee Pudding**  
Vanilla Ice Cream | Toffee Sauce  
**Churros**  
Lime Sugar | Dulce De Leche  
**Selection of Neil's Yard Artisan Cheese** | Quince | Crackers  
*(£10 to add as an additional course)*

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



**FULL DRINKS LIST AVAILABLE ON WEBSITE**