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THE COAL SHED
EVENTS MENUS

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EVENTS MENU 55PP

STARTERS

Stracciatella di Bufala

English Tomato, Cantabrian Anchovies, Kettle Bread

Smoked Babyback Ribs

Nappa Cabbage Slaw

Atlantic Scottish Salmon

Tree Apple, Wasabi, Shiso

Watermelon Ceviche (vg)

Avocado, Sesame Milk, Smoked Shishito Chill

MAINS

Bedlam Farm Squash (vg)

Tempura Blossom, Smoked Piquillo, Whipped Soy Milk, Jalapeño Chimichuri

Butterflied Sea Bream Pil Pil

Garlic, Chilli, Manila Clams

Sussex Rotisserie Half Chicken

Lemon, Thyme, Garlic Aioli

British Heritage Flat Iron Steak

Béarnaise Sauce

Beef Fat Chips

Smoked Maldon Sea Flakes

Garden Salad (vg)

Avocado, Fennel, Tomato

Coal Fired Greens (v)

Shallots, Garlic, Butter

DESSERT

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Brulee Brioche (v)

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

THE COAL SHED

EVENTS MENU 75PP

STARTERS

Stracciatella di Bufala

English Tomato, Cantabrian Anchovies, Kettle Bread

Smoked Babyback Ribs

Nappa Cabbage Slaw

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Clay Baked Beetroots (vg)

Roasted Radicchio, Tahini, Pomegranate

MAINS

Seafood 'Bonne Femme'

Scallops, King Prawns, Wild Seabass

Irish Heritage Fillet Steak

Béarnaise Sauce

Irish Heritage Ribeye Steak

Béarnaise Sauce

One Year Acquerello Baked Rice (v)

Mushroom Master Stock, Roasted Portobello, Crispy Cauliflower, Bok Choy

Beef Fat Chips

Smoked Maldon Sea Flakes

Garden Salad (vg)

Avocado, Fennel, Tomato

Coal Fired Greens (v)

Shallots, Garlic, Butter

DESSERT

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Brulee Brioche (v)

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

(v) Vegetarian (vg) Vegan

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THE COAL SHED

FEASTING MENU 85PP

Our feasting menu offers a true communal dining experience, served family-style with generous portions of each dish shared among all guests at the table, ensuring plenty for everyone to enjoy.

STARTERS

Blue Prawn Toast

Sesame, Coriander

BBQ 'Waldof' Scallops

Celeriac, Walnut, Nashi Pear

Smoked Babyback Ribs

Nappa Cabbage Slaw

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Firecracker Cauliflower (vg)

Shishito Chilli, Black Sesame, Green Onion

MAINS

Prime Rib

Irish Heritage Breed

Sea Bass Pil Pil

Garlic, Chilli, Manila Clams

Chateaubriand

British Heritage Breed

Beef Fat Chips

Smoked Maldon Sea Flakes

Mac 'N' Cheese (v)

Elbow Pasta, Cheese Fondue, Garlic Crumb

Coal Fired Greens (v)

Shallots, Garlic, Butter

Béarnaise (v) Peppercorn (v)

DESSERT

Coal Shed Dessert Selection (v)

Churros

Burnt Lemon Pie

Kiss at the Opera

Medjool Date Cake

(v) Vegetarian (vg) Vegan

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