



THE
**COAL
SHED**

BRIGHTON

PRIVATE DINING & GROUP MENUS

SPRING/SUMMER 2022

THE COAL SHED

PRIVATE DINING & GROUP MENUS

CHAMPAGNE & SPARKLING

Prosecco Brut, Prapian Estate Veneto, Italy	7.5 38
Goring, Blanc de Blancs Sussex, England	11 60
Collet, Brut Champagne, France	11 60

SNACKS ON ARRIVAL

Marinated Olives	5
Smoked Mixed Nuts	4
Local Sourdough Bread Bone Marrow Butter Garlic Aioli	5
Grilled Oysters Rockefeller - <i>each</i> Shallot Vinegar	3

£55 THREE COURSE MENU

£45 FOR TWO COURSES - AVAILABLE LUNCH ONLY

Pre-orders required for groups of 8 and above.

STARTERS

Tiger Prawns

Coal Tortilla | Slaw | Salmon Roe | Chipotle

8 Hour Smoked Pork Belly Rib

Pickled Cucumber | BBQ Glaze

Burrata

Smoked Lardo | Tomato | Lemon Basil Vinaigrette

MAINS

Sirloin, 300g

Beef Fat Chips | Béarnaise or Peppercorn Sauce

Rib-eye, 300g *(Supplement £4pp)*

Beef Fat Chips | Béarnaise or Peppercorn Sauce

Whole Tandoori Bream

Onion Bhaji Pieces | Cucumber Raita

Aubergine Fillet Steak *(V)*

Black Garlic | Miso | Fermented Chilli Jam

DESSERTS

Baked Vanilla Cheesecake | Raspberry Sorbet | Fresh Compote

Apple Tarte Tatin | Sweet Basil Ice Cream | Apple Crisp

Selection of British Artisanal Cheeses | Fruit | Chutney | Crackers

(£3 supplement or £10 to add as an additional course)

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

ADDITIONAL SIDE DISHES

Beef Dripping Chips	4	Creamed Spinach	5
Spiced Onion Rings	4	Tenderstem Broccoli 'Nduja Butter	6
Mac n' Cheese	5	Smoked Garlic Sautéed Mushrooms	5
Crispy Garlic Potatoes	4	Green Garden Salad	4

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.



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

£80 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.

SNACKS ON ARRIVAL

Local Sourdough Bread | Bone Marrow Butter | Garlic Aioli

Soft-Shell Crab Tempura | Nam Jim Sauce | Toasted Peanuts

Grilled Oysters Rockefeller | Shallot Vinegar - £3 Per Oyster

STARTERS

Tiger Prawns

Coal Tortilla | Slaw | Salmon Roe | Chipotle

8 Hour Smoked Pork Belly Rib

Pickled Cucumber | BBQ Glaze

Burrata

Smoked Lardo | Tomato | Lemon Basil Vinaigrette

MAINS

Porterhouse

Prime Rib

Sharing Cuts are Served with Béarnaise & Peppercorn Sauce

Whole Tandoori Bream | Onion Bhaji Pieces | Cucumber Raitae

SELECTION OF SEASONAL SIDES FOR THE TABLE TO SHARE

DESSERTS

Baked Vanilla Cheesecake | Raspberry Sorbet | Fresh Compote

Apple Tarte Tatin | Sweet Basil Ice Cream | Apple Crisp

Selection of British Artisanal Cheeses | Fruit | Chutney | Crackers

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

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.



THE COAL SHED

PRIVATE DINING & GROUP MENUS

£40 SUNDAY ROAST MENU

Pre-orders required for groups of 8 and above. Our Sunday roast menu is only available on Sundays! It includes a selection of sharing starters, our famous beef Sunday roast for main course and a choice of puddings.

KICKSTART YOUR SUNDAY

Bloody Mary	10
Vodka Tomato Juice Worcester Sauce Lemon	
Mimosa	10
Brut Champagne Fresh Orange	
Breakfast Martini	10
Gin Marmalade Orange Liqueur Lemon Juice	

SNACKS ON ARRIVAL

Marinated Olives	5
Smoked Mixed Nuts	4
Local Sourdough Bread	5
Bone Marrow Butter Garlic Aioli	
Grilled Oysters Rockefeller - each	3
Shallot Vinegar	

SHARING STARTERS

Tiger Prawns

Coal Tortilla | Slaw | Salmon Roe | Chipotle

8 Hour Smoked Pork Belly Rib

Pickled Cucumber | BBQ Glaze

Burrata

Smoked Lardo | Tomato | Lemon Basil Vinaigrette

SUNDAY ROAST

Slow Roasted, 35-Day Dry-aged Sirloin

Served with: Beef Dripping Roast Potatoes, Yorkshire Puddings, Sunday Trimmings, Beef Jus

Spatchcock Chicken

Served with: Beef Dripping Roast Potatoes, Yorkshire Puddings, Sunday Trimmings, Gravy

PUDDING

Apple Tarte Tatin | Sweet Basil Ice Cream | Apple Crisp

OR

Selection of British Artisanal Cheeses | Fruit | Chutney | Crackers

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

ADDITIONAL SIDE DISHES

Beef Dripping Chips	4	Creamed Spinach	5
Spiced Onion Rings	4	Tenderstem Broccoli 'Nduja Butter	6
Mac n' Cheese	5	Smoked Garlic Sautéed Mushrooms	5
Crispy Garlic Potatoes	4	Green Garden Salad	4

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.



[VIEW OUR FULL DRINKS LIST HERE](#)