

# THE COAL SHED

## VALENTINE'S DAY MENU

4 COURSES & SPARKLING COCKTAIL £70

### SNACK

1/2 Dozen Market Oysters | Shallot Vinegar (Supplement 21)

Crispy Hash Browns

Steak Tartare | Trout Roe | Crème Fraîche

### STARTERS

Pork Belly Burnt Ends | BBQ Glaze | Pickled Kohlrabi Slaw

Grilled Wild Prawns | Smoked Coconut Milk Dressing | Curry Oil

Bourbon Brushed Sweet Potato | Goats Cheese | Hazelnuts | Truffle Dressing (v)

Citrus Cured Salmon Gravalax | Blood Orange | Dill | Marinated Cucumber

### MAINS

Chateaubriand for Two, 600g

Triple Cooked Chips | Confit Shallot | Béarnaise

35 Day Aged Rib-eye

Triple Cooked Chips | Confit Shallot | Béarnaise

Barbecued Sussex Monkfish

Wild Mushroom Sauce | Stem Broccoli | Watercress

Grilled Spring Lamb Rump

Red Pepper Romesco | Glazed Carrots | Toasted Almonds

Char-Grilled Cauliflower

Spiced Lentil Rarebit | Baby Spinach | Herb Purée

### DESSERTS

Vanilla Crème Brûlée | Poached Rhubarb | Lemon Balm

Valrhona Chocolate Mousse | Caramel Brownie | Honeycomb

Tomme de Savoie | Seasonal Chutney | Seeded Crackers

### SIDES

Triple Cooked Chips

6

Creamed Spinach

6

Chantenay Carrots | Honey | Lemon

6

Tenderstem Broccoli | Chilli | Pine Nuts

6

Truffle Macaroni Cheese

6

Mash Potatoes | Smoked Bone Marrow Jus

6

Onion Rings

6

Caesar Salad | Sourdough Croutons

6

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 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.