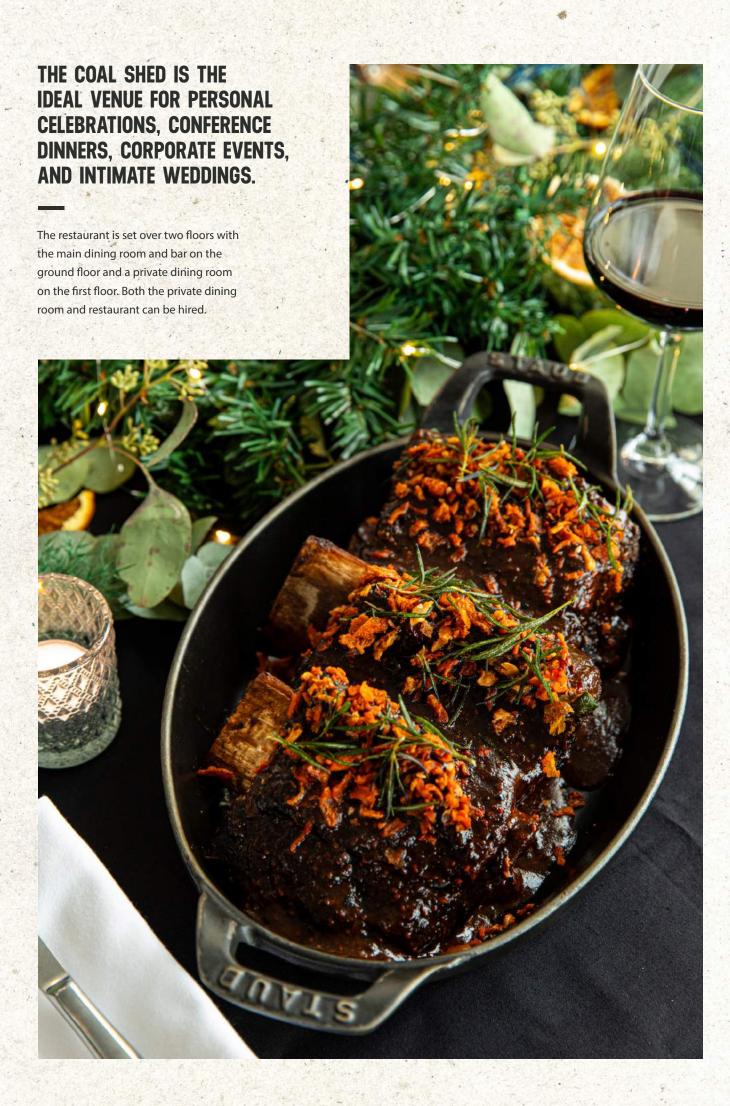
THE COALSHED

Festive









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, 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 55 THREE COURSE

(Lunch only)

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.



COAL SHED

Private Dining & Group Menus.

85 GROUP FEASTING MENU

SNACKS

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, 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.





Since 2011

COAL SHED