



THE COAL SHED

VALENTINE'S DAY



SNACKS

Market Oysters | Mignonette | Lemon, (4 supplement)

Steak Tartar | Potato Rosti | Smoked Egg Yolk

Cheese Gougères | Montgomery's Cheddar Crèmeux

STARTERS

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

Stone-bass Ceviche | Salted Carrot | Buttermilk | Curry Oil

Stracciatella | Heritage Beetroot | Chermoula

Grilled Red Prawns | Smoked Coconut | Honey Roasted Peanuts

MAINS

35 Day-Aged Chateaubriand | Smoked Onion | Peppercorn Sauce (for two)

35 Day-Aged Ribeye | Smoked Onion | Bone Marrow Jus

BBQ Sussex Monkfish | Diane Sauce | Watercress

Honey Glazed Duck Breast | Potato Terrine | Braised Chicory | Cherries

Salt Baked Celeriac | Wild Mushrooms | Black Cabbage | Peppercorn Sauce

Sides for the table- Triple Cooked Chips, Onion Rings, Green Beans

DESSERTS

70% Valrhona Dark Chocolate Pave | Blood Orange | Stem Ginger Ice-cream

Pavlova | Vanilla Cream | Blackberries | Pistachio

70 PER PERSON

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.