

THE COAL SHED

DRINKS MENU

COCKTAILS

Dill Pickle Martini	<i>58&Co Triple Distilled Vodka, Dill Pickle Brine, Noilly Prat</i>	11.5
Cacao Negroni	<i>58&Co London Dry Gin, Cacao-Infused Campari, Martini Rubino</i>	12.5
Spiced Pear Daiquiri	<i>Cut Spiced Rum, Lime, Crème de Poire, Demerara</i>	12
Fudge Espresso Martini	<i>Burnt Faith Brandy, Coffee, Mr Blacks, Date, Vanilla Fudge</i>	13
Apricot & Fig Margarita	<i>Cazcabel Reposado, Lime, Fig, Apricot Brandy, Crème de Pêche</i>	12
Mandarin Whiskey Sour	<i>Kinahan's Irish Whiskey, Citrus, Liqueur de Mandarine, Honey & Cinnamon, Egg White VEO</i>	13
Hibiscus Mai-Tai	<i>El Dorado 3yr, Lime, Tidal Rum, Orgeat, Cointreau, Hibiscus</i>	12
Fat Old Fashioned	<i>Beef Fat Washed Evan Williams, Angostura Bitters, Demerara Sugar, Salt</i>	12
Blackberry Spritz	<i>58&Co Vodka, Barros LBV Port, Lemon, Blackberry, Prosecco</i>	12.5
Spicy Guava Margarita	<i>Cazcabel Blanco, Lime, Guava Juice, Rocoto Agave</i>	11.5
Black Manhattan	<i>Bulleit Rye, Martini Rubino, Cynar, Pimm's</i>	12

LOW & NO


Pineapple Zen	<i>Lyre's London Dry, Pineapple Juice, Hibiscus, Lemon, Green Tea</i>	8
Lyre's Sour	<i>Lyre's Amaretti, Egg White, Citrus, Honey, Grenadine</i>	9
Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Double Dutch Cranberry & Ginger</i>	8

What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.

CHAMPAGNE

			125ML	BOTTLE
NV	Veuve Clicquot Brut, Yellow Label	Champagne, France	16.5	90
			MAGNUM	180
NV	Veuve Clicquot, Rosé	Champagne, France	20	110
NV	Duval-Leroy, Femme de Champagne Brut, Grand Cru	Champagne, France		140
2015	Pol Roger, Brut Vintage	Champagne, France		170
2013	Dom Perignon	Champagne, France		285

SPARKLING

			125ML	BOTTLE
NV	Prosecco Superiore Brut, Asolo, Sacchetto	Veneto, Italy	8.5	45
2019	Llopart, Corpinnat Brut Nature Reserva 	Penedes, Spain		55
NV	Ridgeview, Bloomsbury Brut	Sussex, England	12.5	70
NV	Ridgeview, Fitzrovia Rosé	Sussex, England		80
2013	Hoffmann & Rathbone, Blanc de Blancs	Sussex, England		105

FINE WINES BY THE GLASS



Coravin is unique in that it enables us to serve you some incredible wines by the glass without pulling the cork. By doing so, the natural ageing process is not disturbed and leaves the wine protected from oxygen, and therefore in perfect condition.

WHITE

			125ML
	Assyrtiko, Thalassitis, Gaia Wines	Santorini, Greece	17
	Chablis 1 ^{er} Cru Vosgros, Thomas Labille	Burgundy, France	17.5
	Chardonnay, Sta. Rita Hills, Sanford	California, USA	19
	Savigny-Lès-Beaune, Ropiteau Frères	Burgundy, France	20
	Meursault, Michel Gayot	Burgundy, France	29

RED

	Valpolicella Superiore, Rocolo Grassi	Veneto, Italy	17
	Initial de Desmirail, Margaux	Bordeaux, France	18
	Ribera del Duero, El Espino, Áster	Ribera del Duero, Spain	20
	Syrah, G.P.S. Series, Kershaw Wines	Klein River, South Africa	20.5
	Châteauneuf-du-Pape, Les Cailloux, André Brunel	Rhône, France	20.5
	Pinot Noir, Carneros, Scribe Winery	California, USA	21
	Brunello di Montalcino, Pinino	Tuscany, Italy	22
	Volnay Vieilles Vignes, Sylvain Debord	Burgundy, France	23
	Barbaresco, Tulin, Pelissero	Piedmont, Italy	23.5
	Barolo, Castiglione, Vietti	Piedmont, Italy	24
	Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	Rioja, Spain	28.5

LIBRARY VINTAGES

In a place which focusses on aged meat, we felt it was only right to put together a parcel of wines which have themselves been laid down for a very long time. Special wines for special moments.

FRANCE

BOTTLE

Bordeaux

2009	Château Grand Puy Ducasse, 5 ^{ème} Cru Classé, Pauillac	140
2012	Château Gruaud Larose, 2 ^{ème} Cru Classé, St Julien	160
2012	Château Cantenac Brown, 3 ^{ème} Cru Classé, Margaux	165
2015	Château Beau Séjour Bécot, 1 ^{er} Grand Cru Classé, St Emilion	180
2011	Château La Conseillante, Pomerol	246
2010	Château Smith Haut Lafitte, Grand Cru Classé, Pessac Léognan	285
2005	Château Pichon Longueville Baron, 2 ^{ème} Cru Classé, Pauillac	340
2003	Château Cos d'Estournel, 2 ^{ème} Cru Classé, St Estèphe	365
2007	Château Margaux, 1 ^{er} Cru Classé, Margaux	700
2006	Château Mouton Rothschild, 1 ^{er} Cru Classé, Pauillac	900

Burgundy

2009	Beaune 1 ^{er} Cru Grèves, Domaine de Montille	202
2012	Nuits-St-Georges 1 ^{er} Cru Les Pruliers, Jean Grivot	250
2005	Corton-Bressandes Grand Cru, Tollot-Beaut	255

Rhône

2009	Châteauneuf-du-Pape, Domaine du Vieux Télégraphe	168
2007	Côte-Rôtie, Côte Blonde, René Rostaing	275

ITALY

Piedmont

2009	Barbaresco, Produttori del Barbaresco	155
2013	Barolo Pira, Roagna	225

Tuscany

2010	Brunello di Montalcino, Casanova di Neri	202
2010	Sassicaia, Tenuta San Guido, Bolgheri	480

SPAIN

Rioja

2004	Rioja, Viña Tondonia Reserva, López de Heredia	160
2009	Rioja Gran Reserva 904, La Rioja Alta	205

Ribera del Duero

2012	Ribera del Duero, Alión, Vega-Sicilia,	188
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WHITE WINE







AROMATIC & FRUIT-FORWARD

Undeniably attractive on the nose, these fragrant whites are fruit focussed and more extrovert than their crisp dry cousins. From Sauvignon to the luscious whites of the Mediterranean there is real diversity here. Loves to be matched with dishes that mirror the aromatic herbs and spices.

	175ML	CARAFE	BTL
Vermentino, Chevanceau <i>Vin de France</i>	7	20	28
Grillo, Vitese, Colomba Bianca  <i>Sicily, Italy</i>			34
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	10	28.5	40
Viognier, 1753, Château de Campuget <i>Languedoc, France</i>			42
Kydonitsa, Monemvasia Winery Tsimbidi <i>Laconia, Greece</i>			45
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	12.5	35.5	50
Albariño, Lagar de Cervera <i>Galicia, Spain</i>	14.25	41	57
Fiano di Avellino, Pietracalda, Feudi di San Gregorio <i>Campania, Italy</i>			64

SMOOTH, TEXTURED, & OPULENT

Whites with more weight and texture that are more comfortable when partnered with bolder dishes. All roads don't lead to Chardonnay here, but this grape will always have a heavy presence in this area.




Verdeca, Talò, San Marzano <i>Puglia, Italy</i>	8.75	25	35
Rioja Blanco, Nivarius  <i>Rioja, Spain</i>			39
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	11.25	32	42
Loin de l'Oeil, Gaillac Blanc, Domaine Gayraud  <i>Sud Ouest, France</i>			56
Mâcon-Bussières Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	14.25	41	57
Sixteen Field Blend, Brookdale Estate <i>Paarl, South Africa</i>			72
Chablis 1^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			83
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>			88
Savigny-Lès-Beaune, Ropiteau Frères <i>Burgundy, France</i>			94
Meursault, Michel Gayot <i>Burgundy, France</i>			140

WHITE WINE

CRISP, BRIGHT & REFRESHING


175ML CARAFE BTL

Clean mouthwatering examples which are incredibly versatile with a wide range of dishes. Wines with crystalline purity and razor-like freshness are the order of the day here.


Blanc de Blanc, Château Oumsiyat <i>Bekaa Valley, Lebanon</i>	7.5	21.5	30
Muscadet Sèvre et Maine sur Lie La Griffre, Chéreau Carré <i>Loire, France</i>	9.75	28	39
Posip Blend, Stina, Jako Vino <i>Dalmatia, Croatia</i>			50
Grechetto, Fiorfiore, Roccafiore  <i>Umbria, Italy</i>			60
Roero Arneis, Vietti <i>Piedmont, Italy</i>			68
Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères  <i>Loire, France</i>			70
Assyrtiko, Thalassitis, Gaia Wines <i>Santorini, Greece</i>			80

MAGNUMS

BOTTLE



Sancerre, J. de Villebois  <i>Loire, France</i>	146
Chablis 1^{er} Cru Montmains, Domaine Jean Goulley  <i>Burgundy, France</i>	166

ROSE WINE

Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	9.25	26.5	37
Cinsault Rosé, Leeuwenkuil Family Vineyards <i>Swartland, South Africa</i>			40
Agiorgitiko Rosé, 4-6H, Gaia Wines <i>Peloponnese, Greece</i>			42
Sainte-Victoire Rosé, Château Grand Boise  <i>Provence, France</i>	14.5	40	56

ORANGE WINE

White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.

Amfòra Orange, Villa Noria  <i>Languedoc, France</i>	13.5	38.5	54
Muscat Blanc, l'Orange de l'Ou, Château de l'Ou  <i>Roussillon, France</i>			74

RED WINE

EARTHY, SPICY & MEDIUM-BODIED

175ML CARAFE BTL

These versatile reds are the perfect option if you want a wine that is packed with character but not too heavy. The hallmark of these wines is their marked freshness and spice.

Touriga Nacional, Santo Isidro de Pegões <i>Setúbal, Portugal</i>	7.5	21.5	30
Minervois, Caz'Ailes, Château d'Agel <i>Languedoc, France</i>	8.75	25	35
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>	9.25	26.5	37
Pinotage, Off The Charts, Bruce Jack Wines <i>Breedekloof, South Africa</i>			40
Dão, Estate Red, Soito <i>Dão, Portugal</i>			55
Château Preuillac, Cru Bourgeois, Médoc <i>Bordeaux, France</i>			59
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	15.5	44.5	62
Te Kahu, Gimblett Gravels, Craggy Range <i>Martinborough, New Zealand</i>			72
Initial de Demirail, Margaux <i>Bordeaux, France</i>		▼	85
Gevrey-Chambertin, Domaines Les Astrelles 🍷 <i>Burgundy, France</i>		▼	147

FIRE, SMOKE AND INTENSITY

We feel that the wines included here are the perfect synergy with produce cooked over fire. From grapes with firm tannins and freshness, to wines with plenty of toasty oak, these expressions come alive with this style of cooking.

Tannat, Piattelli Vineyards <i>Cafayate, Argentina</i>	11.25	32	45
Ciro Rosso Riserva, Colli del Mancuso, Ippolito 1845 <i>Calabria, Italy</i>	13.5	38.5	54
Cabernet Franc, Terroir Hunter, Undurraga <i>Valle de Maipo, Chile</i>			56
Faugères, Mas Gabinèle <i>Languedoc, France</i>	14	40	56
Collioure, Magenca Rouge, Domaine Madeloc <i>Roussillon, France</i>			67
Malbec, Tinto de la Casa, Riccitelli <i>Valle de Uco, Argentina</i>			68
Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>		▼	80
Syrah, G.P.S. Series, Kershaw Wines <i>Klein River, South Africa</i>		▼	98
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>		▼	115
Cabernet Sauvignon, Stags Leap District, Chimney Rock <i>Napa Valley, USA</i>			165

RED WINE

ROBUST & STRUCTURED

Big, structured reds that do exactly what you'd expect. Predominately dark, thick-skinned fruit dominate this section; these are perfect with heavier meat offerings. Lovers of Shiraz, Cabernet, Malbec, Zinfandel and similar, will be overjoyed with these options.

	175ML	CARAFE	BTL
Durif, Winemakers Reserve, Berton Vineyard <i>Riverina, Australia</i>			38
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>	10.5	30	42
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	10.75	31	43
Malbec, Altitud, Andeluna <i>Mendoza, Argentina</i>			54
Shiraz, Cliff Edge, Mount Langi Ghiran <i>Victoria, Australia</i>			55
Zinfandel, Dry Creek Valley, Peterson Winery <i>California, USA</i>			67
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien  <i>Rhône, France</i>			74
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>			97
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A. <i>Rioja, Spain</i>			138

SOFT, SILKY & SUPPLE

Lighter in style but still packed with character. These reds are silky smooth and a great option for chilling. If you fancy a red with some grilled fish & white meat, then these will be the perfect dance partner.

Marselan, Chevanceau <i>Vin de France</i>	7	20	28
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>			32
Syrah, Mason Road, Brookdale Estate <i>Paarl, South Africa</i>	10.5	30	42
Beaujolais Villages, Perle de Granit, Domaine de Colonat <i>Beaujolais, France</i>			45
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	12.75	36.5	51
Chianti Classico, Badia a Coltibuono  <i>Tuscany, Italy</i>			57
Bourgogne Hautes Côtes de Beaune, Prosper Maufoux <i>Burgundy, France</i>			75
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>			95
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>			100
Brunello di Montalcino, Pinino <i>Tuscany, Italy</i>			105
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>			110
Barbaresco, Tulin, Pelissero <i>Piedmont, Italy</i>			112

MAGNUMS

BOTTLE

Chianti Classico Riserva, Agostino Petri, Castello Vicchiomaggio


Tuscany, Italy

120

Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.

Rioja, Spain

124

Châteauneuf-du-Pape, Domaine de la Solitude 

Rhône, France

164

Barolo, Castiglione, Vietti

Piedmont, Italy

230

DESSERT WINE

75ML BOTTLE

Late Harvest Sauvignon Blanc, Viña Echeverría **37.5CL**

Valle de Curicó, Chile

7.5

35

Black Muscat, Elysium, Quady **37.5CL**

California, USA

8.5

41

Sauternes, Château Suduiraut **37.5CL**

Bordeaux, France

10.5

49

Late Harvest Gewürztraminer, Terminum, Tramin **37.5CL**

Alto Adige, Italy

15

75

PORT

50ML BOTTLE

Late Bottled Vintage, Barros

Douro, Portugal

5.5


65

20 Year Old Tawny, Barros

Douro, Portugal

9

85

 Organic



BEER & CIDER

BOTTLED

Curious Apple Cider 5.2%	6
Lucky Saint 0.5%	6
Estrella Inedit 4.8%	6.5
Prior Life 3.4%	5.5

DRAUGHT

Hazy Day 4.3%	6.5
Guinness 4.2%	7
Estrella Galicia 5.5%	6.75

SOFTS & JUICES

Coca-Cola	3.5
Diet Coke	3.5
Double Dutch Mixers <i>Cucumber & Watermelon, Pomegranate & Basil, Pink Grapefruit Soda, Ginger Beer, Ginger Ale, Tonic, Skinny Tonic, Lemonade, Soda Water, Elderflower Tonic</i>	3.5

Etonridge Sparkling Water	4
Etonridge Water	4
Eager Juice <i>Apple, Orange, Pineapple, Cranberry, Tomato</i>	3.5

HOT BEVERAGES

Cappuccino	3.5
Latte	3.5
Flat White	3
Single Espresso	3
Double Espresso	3.5
Americano	3

Hot Chocolate	3
Macchiato	3
Kinahan's Irish Whiskey Coffee	9.5
Teas <i>English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea</i>	3

SPIRITS SELECTION

Served as 50ml measures

GIN

58&Co House Gin	7
58&Co London Dry	10
58&Co Apple & Hibiscus	10
Brighton	11
Caorunn	10
Malfy Blood Orange	10.5
Malfy Rosa	10.5
Malfy Lemon	10.5
Martin Millers	9
VII Hills	9

VODKA

58&Co House Vodka	7
58&Co Triple Distilled	9
Black Cow	10
Belvedere	10

BRANDY & ARMAGNAC

Baron de Sigognac 20 ^{yr}	21
Berneroy Calvados VSOP	9
Burnt Faith	9
Hennessy VS	11
Hennessy XO	38
Janneau VSOP	10

RUM & CACHACA

El Dorado 3 ^{yr}	8
Velho Barreiro Cachaca	8
Cut Spiced Rum	9
Koko Kanu	10
Pisco Macchu	9
El Dorado 5 ^{yr}	9
Gosling Black Seal	9.5
El Dorado 12 ^{yr}	12
Plantation Pineapple	11.5
El Dorado 21 ^{yr}	22
Tidal Rum	10

NON ALCOHOLIC

Lyre's Amaretti	7
Lyre's Dry	7
Lyre's Italian Orange	7
Lyre's White Cane	7

WHISKEY

Bulleit Rye	9
Compass Box Orchard House	11
Compass Box Peat Monster	11
Evan Williams Bourbon	7
Glenmorangie 10 ^{yr} Malt	10.5
Isle of Jura 18 ^{yr} , Single Malt	18
Jack Daniels	7
Johnnie Walker Blue Label	40
Kinahan's Irish Whiskey	8
Laphroaig 10 ^{yr}	10
Larceny	10.5
Nikka Coffey Malt	15
Nikka From The Barrel	11
Suntory Hibiki Harmony	19
Woodford Reserve	10

LIQUEURS

Amaretto Disaronno	7
Aperol	7
Baileys	8
Beesou Honey	7.5
Campari	7
Chambord	7
Cointreau	7
Fernet Branca	7.5
Frangelico	7
Grand Marnier	8
Italicus	8.5
Kahlua	7
Lillet	7
Lillet Rosé	7
Limoncello	7
Pimm's	7
Sambuca	7

TEQUILA & MEZCAL

Cazcabel Añejo	10
Cazcabel Blanco	7
Cazcabel Coconut	8
Cazcabel Coffee	8
Cazcabel Reposado	8.5
Don Julio Añejo 70	19.5
El Rayo Plata	10
El Rayo Reposado	10.5
Ojo De Dios Mezcal Coffee	10.5
Ojo De Dios Mezcal Hibiscus	10.5
Ojo De Dios Mezcal Joven	10



