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THE COAL SHED  
EVENTS MENUS



# THE COAL SHED

## EVENTS MENU 55PP

### STARTERS

#### Slow Smoked Pork Belly

*Honey Apple Glaze, Bitter Leaf, Fennel Slaw*

#### Atlantic Scottish Salmon\*

*Tree Apple, Wasabi, Shiso*

#### Watermelon Ceviche (vg)\*

*Avocado, Sesame Milk, Smoked Shishito Chilli*

### MAINS

#### Butterflied Sea Bream Pil Pil\*

*Garlic, Chilli, Manila Clams*

#### Sussex Rotisserie Half Chicken\*

*Lemon, Thyme, Garlic Aioli*

#### British Heritage Flat Iron Steak\*

*Béarnaise Sauce*

#### Roasted Celeriac (vg)\*

*Remoulade, Crispy Endive Salad*

#### Beef Fat Chips\*

*Smoked Maldon Sea Flakes*

#### Garden Salad (vg)\*

*Avocado, Fennel, Tomato*

#### Coal Fired Greens (v)\*

*Shallots, Garlic, Butter*

### DESSERT

#### Churros (v)

*Cinnamon Sugar, Hot Chocolate Sauce*

#### Burnt Lemon Pie (v)

*Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf*

#### Medjool Date Cake (v)

*Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana*

#### Selection of Sorbets (vg)\*

*Assorted Flavours*

(v) Vegetarian (vg) Vegan \* - Non Gluten Containing Ingredients

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

# THE COAL SHED

## EVENTS MENU 75PP

### STARTERS

#### Slow Smoked Pork Belly

*Honey Apple Glaze, Bitter Leaf, Fennel Slaw*

#### Bluefin Tuna Tostadas (3)

*Rainbow Radish, Aji Panca, Avocado, Corn*

#### Clay Baked Beetroots (vg)\*

*Roasted Radicchio, Tahini, Pomegranate*

#### Burnt Leeks & Vegan Stracciatella (vg)\*

*Truffle Honey Dressing, Toasted Hazelnut*

### MAINS

#### Seafood 'Bonne Femme'\*

*Scallops, King Prawns, Wild Seabass*

#### Irish Heritage Fillet Steak\*

*Béarnaise Sauce*

#### Irish Heritage Ribeye Steak\*

*Béarnaise Sauce*

#### One Year Acquerello Baked Rice (v)\*

*Mushroom Master Stock, Roasted Portobello, Crispy Cauliflower, Bok Choy*

#### Beef Fat Chips\*

*Smoked Maldon Sea Flakes*

#### Garden Salad (vg)\*

*Avocado, Fennel, Tomato*

#### Coal Fired Greens (v)\*

*Shallots, Garlic, Butter*

### DESSERT

#### Churros (v)

*Cinnamon Sugar, Hot Chocolate Sauce*

#### Burnt Lemon Pie (v)

*Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf*

#### Medjool Date Cake (v)

*Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana*

#### Selection of Sorbets (vg)\*

*Assorted Flavours*

(v) Vegetarian (vg) Vegan

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# THE COAL SHED

## FEASTING MENU 85PP

Our feasting menu offers a true communal dining experience, served family-style with generous portions of each dish shared among all guests at the table, ensuring plenty for everyone to enjoy.

### STARTERS

#### Blue Prawn Toast

*Sesame, Coriander*

#### BBQ 'Waldorf' Scallops\*

*Celeriac, Walnut, Nashi Pear*

#### Slow Smoked Pork Belly

*Honey Apple Glaze, Bitter Leaf, Fennel Slaw*

#### Bluefin Tuna Tostadas (3)

*Rainbow Radish, Aji Panca, Avocado, Corn*

#### Firecracker Cauliflower (vg)

*Shishito Chilli, Black Sesame, Green Onion*

### MAINS

#### Prime Rib\*

*Irish Heritage Breed*

#### Sea Bass Pil Pil\*

*Garlic, Chilli, Manila Clams*

#### Chateaubriand\*

*British Heritage Breed*

#### Beef Fat Chips\*

*Smoked Maldon Sea Flakes*

#### Mac & Cheese (v)

*Elbow Pasta, Cheese Fondue, Garlic Crumb*

#### Coal Fired Greens (v)\*

*Shallots, Garlic, Butter*

#### Béarnaise (v)\* Peppercorn \*

### DESSERT

#### Coal Shed Dessert Selection (v)

*Churros*

*Burnt Lemon Pie*

*Kiss at the Opera*

*Medjool Date Cake*

#### Selection of Sorbets (vg)\*

*Assorted Flavours*

*(v) Vegetarian (vg) Vegan*

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