

THE COAL SHED

DRINKS MENU

COCKTAILS

Fat Old Fashioned	<i>BeefFat Washed Evan Williams, Demerara, Saline, Bitters</i>	13
Spicy Guava Margarita	<i>Cazcabel Blanco, Guava, Rocotto Agave, Lime</i>	12.5
Sesame Martini	<i>58 & Co Triple Distilled Vodka, Toasted Sesame Vermouth, Saline</i>	13
Yellow Pepper Margarita	<i>Cazcabel Blanco, Yellow Pepper, Lime, Yoghurt</i>	12.5
Burnt Grapefruit Paloma	<i>Cazcabel Coconut, Burnt Grapefruit, Lime, Double Dutch Soda</i>	12.5
Cherry Bakewell Godfather	<i>Brioche Kinahan's Irish Whiskey & Disaranno, Cherry</i>	14
Thyme Enzoni	<i>Elephant Gin, Thyme Campari, Grape, Lemon</i>	13
Pina Colada	<i>Takamaka Koko, Pineapple, Lime, Coconut</i>	13
The Coal Shed Sangria	<i>Red Wine, Burnt Faith, Beesou, Lemonade</i>	12.5
Rhubarb & Wildberry Gimlet	<i>Rhubarb Infused 58 & Co House Vodka, Wildberry Aperol, Lemon</i>	13
Banoffee Espresso Martini	<i>Takamaka Spiced, Licor 43, Banana, Coffee</i>	13.5

LOWS

Sipello Grapefruit	<i>Sipello, Burnt Grapefruit, Double Dutch Soda</i>	11
Yuzu Hot Honey	<i>Akashi Tai Yuzushu, Jalepeño Honey</i>	11

NOS


Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Double Dutch Ginger Beer</i>	9
Yellow Pepper Soda	<i>Yellow Pepper Cordial, Lime, Double Dutch Soda</i>	8
Banana Daiquiri	<i>Lyre's White Cane, Banana, Lime</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	17	97.5
NV	Veuve Clicquot, Rosé	Champagne, France	21	120
2015	Palmer, Grand Terroirs	Champagne, France		130
2018	Pol Roger, Brut Vintage	Champagne, France		180
2013	Dom Perignon	Champagne, France		305

SPARKLING

			125ML	BOTTLE
NV	Levin 0% Blanc de Blancs, Villa Noria 	Languedoc, France	6	30
NV	Prosecco Superiore Brut, Asolo, Sacchetto	Veneto, Italy	8.5	47.5
NV	Crémant de Bourgogne Brut, André Delorme	Burgundy, France		57.5
NV	Ridgeview, Bloomsbury	Sussex, England	13.5	75
NV	Ridgeview, Fitzrovia Rosé	Sussex, England	15	85
2013	Hoffmann & Rathbone, Blanc de Blancs	Sussex, England		115

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
	Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères 	Loire, France	16
	Chablis 1 ^{er} Cru Vosgros, Thomas Labille	Burgundy, France	18.5
	Semillón, Old Vines From Patagonia, Matias Riccitelli	Patagonia, Argentina	20
	Chardonnay, Sta. Rita Hills, Sanford	California, USA	20
	Meursault, Michel Gayot	Burgundy, France	30.5

RED

	Chiave di Saletta, Villa Saletta	Tuscany, Italy	16
	Valpolicella, Roccolo Grassi	Veneto, Italy	17.5
	Initial de Desmirail, Margaux	Bordeaux, France	19
	Touriga Nacional, Três Parcelas, Quinta da Romaneiro	Douro, Portugal	19.5
	Ribera del Duero, El Espino, Áster	Ribera del Duero, Spain	21.5
	Châteauneuf-du-Pape, Les Cailloux, André Brunel	Rhône, France	21.5
	Pinot Noir, Carneros, Scribe Winery	California, USA	22.5
	Volnay Vieilles Vignes, Sylvain Debord	Burgundy, France	24
	Barolo, Castiglione, Vietti	Piedmont, Italy	26
	Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	Rioja, Spain	30.5

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

2016	La Parde de Haut-Bailly, Pessac-Léognan	105
2015	Les Tourelles de Longueville, Pauillac	130
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

2007	Côte-Rôtie, Côte Blonde, René Rostaing	275
------	--	-----

ITALY

Piedmont

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
------	---------------------------------------	-----



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	GARAFE	BTL
Vermentino, Chevanceau <i>Vin de France</i>	7.5	21.5	30
Grillo, Vitese, Colomba Bianca  <i>Sicily, Italy</i>			37
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	10.5	30	42
Viognier, 1753, Château de Campuget <i>Languedoc, France</i>			47
Centenaire, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>	12	34	48
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	13	37	52
Pinot Gris, Tiritiri, Neudorf <i>Nelson, New Zealand</i>			60
Albariño, Lagar de Cervera <i>Galicia, Spain</i>			61
Fiano di Avellino, Pietracalda, Feudi di San Gregorio <i>Campania, Italy</i>			68

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>	9.5	27	38
Rioja Blanco, Tempranillo Blanco, Nivarius  <i>Rioja, Spain</i>			42
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	12.25	35	49
Soave, Roccolo Grassi <i>Veneto, Italy</i>			55
Mâcon-Bussières Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	15.5	44.5	62
Chenin Blanc Old Vine, Brookdale Estate <i>Paarl, South Africa</i>			76
Chablis 1^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			88
Semillón, Old Vines From Patagonia, Matias Riccitelli <i>Patagonia, Argentina</i>			95
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>			95
Meursault, Michel Gayot <i>Burgundy, France</i>			147

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.

Garganega, Il Casone <i>Veneto, Italy</i>			32
Blanc de Blanc, Château Oumsiyat <i>Bekaa Valley, Lebanon</i>			34
Muscadet Sèvre et Maine sur Lie La Griffe, Chéreau Carré <i>Loire, France</i>	10.5	30	42
Gavi, Palás, Michele Chiarlo <i>Piedmont, Italy</i>	13	37	52
Grechetto, Fiorfiore, Roccafiore 🍷 <i>Umbria, Italy</i>			64
Assyrtiko, Terre de Zeus, Navitas Winery 🍷 <i>Macedonia, Greece</i>			67
Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères 🍷 <i>Loire, France</i>			75

MAGNUMS

BOTTLE

Sancerre, J. de Villebois 🍷 <i>Loire, France</i>	155
Chablis 1^{er} Cru Montmains, Domaine Jean Goulley 🍷 <i>Burgundy, France</i>	176

ROSE WINE

Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	10	28.5	40
Miraflores Rosé, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>	12	34	48
Ultimate Provence Rosé, Côtes de Provence <i>Provence, France</i>	15.5	44.5	62
		MAGNUM	125

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.



Sauvignon Blanc, No es Pituko, Viña Echeverría <i>Valle de Curicó, Chile</i>	10.75	30.5	43
Amfòra Orange, Villa Noria 🍷 <i>Languedoc, France</i>	14	40	56

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>	8.5	24.5	34
Minervois, Caz'Ailes, Château d'Agel <i>Languedoc, France</i>	9.75	28	39
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>	10.25	29.5	41
Pinotage, Off The Charts, Bruce Jack Wines <i>Breedekloof, South Africa</i>			45
Côtes du Rhône, Saint Cosme <i>Rhône, France</i>	12.5	35.5	50
Dão, Estate Red, Soito <i>Dão, Portugal</i>			60
Château Preuillac, Cru Bourgeois, Médoc <i>Bordeaux, France</i>			64
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	16.75	48	67
Initial de Desmirail, Margaux <i>Bordeaux, France</i>			90
Gevrey-Chambertin, Domaines Les Astrelles  <i>Burgundy, France</i>			154

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.

Syrah, Mason Road, Brookdale Estate <i>Paarl, South Africa</i>	11.75	33.5	47
Tannat, Piattelli Vineyards <i>Cafayate, Argentina</i>			49
Cabernet / Merlot, Hebo, Petra <i>Tuscany, Italy</i>	13	37	52
Narassa, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>			58
Saint-Joseph Rouge, Le Grand Pompée, Paul Jaboulet Aîné <i>Rhône, France</i>			70
Chiave di Saletta, Villa Saletta <i>Tuscany, Italy</i>			75
Malbec, Tinto de la Casa, Matias Riccitelli <i>Mendoza, Argentina</i>			76
Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>			82
Touriga Nacional, Três Parcelas, Quinta da Romaneiro <i>Douro, Portugal</i>			92
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>			102
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>			125

RED WINE

ROBUST & STRUCTURED




175ML CARAFE BTL

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.

Durif, Winemakers Reserve, Berton Vineyard <i>Riverina, Australia</i>			42
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	11.75	33.5	47
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>			48
Malbec, Altitud, Andeluna <i>Mendoza, Argentina</i>			59
Shiraz, Cliff Edge, Mount Langi Ghiran <i>Victoria, Australia</i>			60
Zinfandel, Dry Creek Valley, Peterson Winery <i>California, USA</i>			74
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien  <i>Rhône, France</i>			80
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>			103
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A. <i>Rioja, Spain</i>			147

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>	7.5	21.5	30
Raboso, Il Casone <i>Veneto, Italy</i>			32
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>			38
Beaujolais Villages, Perle de Granit, Domaine de Colonnat <i>Beaujolais, France</i>			48
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	13.5	38.5	54
Chianti Classico, Badia a Coltibuono <i>Tuscany, Italy</i>			62
Nebbiolo, Langhe, Brezza  <i>Piedmont, Italy</i>			70
Bourgogne Hautes Côtes de Beaune, Prosper Maufoux <i>Burgundy, France</i>			79
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>			108
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>			116


MAGNUMS

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

Rioja, Spain

BOTTLE

134

Châteauneuf-du-Pape, Domaine de la Solitude 

Rhône, France

192

Barolo, Castiglione, Vietti

Piedmont, Italy

246

DESSERT WINE

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

Valle de Curicó, Chile

75ML BOTTLE

8.5

38

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

California, USA

9.5

47

Sauternes, Château Suduiraut **37.5CL**

Bordeaux, France

11.5

52.5

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

Alto Adige, Italy

15

73.5

PORT

Late Bottled Vintage, Barros

Douro, Portugal

50ML BOTTLE

6


70

20 Year Old Tawny, Barros

Douro, Portugal

9

90

 Organic



BEER & CIDER

BOTTLED

Curious Apple Cider 5.2%	6.5
Lucky Saint 0.5%	6
Lucky Saint Hazy 0.5%	6
Estrella Inedit 4.8%	6.5

DRAUGHT

Beavertown Neck Oil 4.3%	7
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	9
58 & Co London Dry Gin	10.5
58 & Co Apple & Hibiscus	10.5
Elephant London Dry	12
Caorunn	10.5
Ramsbury Raspberry & Wildflower	11
Ramsbury London Dry	10.5
Brighton Gin	11.5
Martin Millers	10

VODKA

58 & Co House Vodka	9
58 & Co Triple Distilled	10.5
Belvedere	10.5
Ramsbury Vodka	11

BRANDY & ARMAGNAC

Berroy Calvados VSOP	9.5
Hennessy VS	12
Hennessy XO	40
Maxime Trijol VS	9.5
Maxime Trijol VSOP	12.5
Burnt Faith	10

RUM & CACHACA

Velho Barreiro Cachaca	8
Takamaka White	9
Takamaka Spiced	9.5
Takamaka Coconut	8
Takamaka Overproof	12
Doorlys XO	12.5
Gosling Black Seal	9
Diplomatico Mantuano	10
Plantation Pineapple	12
Pisco Barsol	10
Tidal Rum	11

NON ALCOHOLIC

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

SAKE

Akashi-Tai Shiraume 75ml	8
Akashi-Tai Yuzu 75ml	9

WHISKEY

Glenfiddich 12 ^{yr}	12
Laphroaig 10 ^{yr}	13
Johnnie Walker Blue	40
Glenmorangie 10 ^{yr} Old Malt	12
Isle of Jura 18 ^{yr} Old Malt	18
Nikka Coffey Malt	14.5
Nikka From the Barrel	12
Suntory Hibiki Harmony	20
Kinahan's Irish Whiskey	9.5
Evan Williams Bourbon	9
Rittenhouse Rye	10
Elijah Craig	11
Jack Daniels	9
Torabhaig	13.5

LIQUEURS

Absinthe Le Fée	12.5
Amaretto Disaronno	8
Amaro Montenegro	9
Baileys	8
Cointreau	8
Frangelico	8
Grand Marnier	8.5
Italicus	9.5
Pallini Limoncello	8
Chambord	8
Bepi Tosolini Sambuca	8
Bepi Tosolini Grappa Di Moscato	11
Aperol	8
Mr Black	8
Campari	8
Pimm's	8
Beesou Honey	8
Cocchi Americano Rosa	9
Cocchi Americano Bianco	8
Cocchi di Torino Rosso	8

TEQUILA & MEZCAL

Cazcabel Blanco	9
Cazcabel Reposado	9.5
Cazcabel Honey	9.5
Cazcabel Añejo	10
Cazcabel Coconut	9.5
Cazcabel Coffee	9.5
Los Siete Misterios	12
El Rayo Plata	10.5
El Rayo Reposado	11
Don Julio Añejo	20.5



