

A photograph of a long, curved dining table in a restaurant. The table is set with white napkins and teal-colored glasses. The floor is covered in a large, black and white checkered tile pattern. The ceiling is dark with long, thin, gold-colored light fixtures. The walls are dark, and there are some framed pictures or artwork on them. The overall atmosphere is modern and sophisticated.

THE COAL SHED

EVENTS MENU

MASTERS
FIRE

THE COAL SHED

SET MENU 60PP

STARTERS

Burrata (v)*

Apricot, Fresh Peas, Moscatel Dressing, Mint

Glazed Pork Belly Slices *

Rum BBQ, Slaw

Hamachi Ceviche *

Papaya Salad

MAINS

Rump 300g *

Béarnaise Sauce

Grilled Foskett Farm Courgettes (v)

Vegan Stracciatella, Freekeh, Seeds, Lovage

Butterflied Sea Bream *

Charred Nutbourne Tomato, Capers, Olives

Spiced Half Chicken *

Chimichurri, Ranch

All Mains Served With Sharing Sides

Beef Fat Chips *

Smoked Salt

Green Garden Salad (vg)*

Radish, House Dressing

Coal Roasted Seasonal Greens (v)*

Garlic Butter

DESSERTS

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

(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

FEASTING MENU 80PP

STARTERS

Grilled Scallops *

Corn Salsa, Sobrasada, The Coal Shed Butter

Burrata (v)*

Apricot, Fresh Peas, Moscatel Dressing, Mint

Glazed Pork Belly Slices *

Rum BBQ, Slaw

Hamachi Ceviche *

Papaya Salad

MAINS

Prime Rib *

Chateaubriand *

Porterhouse *

All Mains Served With Sharing Sides

Beef Fat Chips *

Smoked Salt

Green Garden Salad (vg)*

Radish, House Dressing

Coal Roasted Seasonal Greens (v)*

Garlic Butter

The Coal Shed Sauces

Peppercorn

Béarnaise

DESSERTS

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

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

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THE COAL SHED

SURF & TURF FEASTING MENU 100PP

STARTERS

Grilled Scallops *

Corn Salsa, Sobrasada, The Coal Shed Butter

Burrata (v)*

Apricot, Fresh Peas, Moscatel Dressing, Mint

Glazed Pork Belly Slices *

Rum BBQ, Slaw

Beef Tartare *

Smoked Bone Marrow, Salsa Verde

MAINS

Chateaubriand *

Porterhouse *

Argentinian Prawns

Garlic Butter

Newhaven Monkfish

Roasted Shellfish Peppercorn Sauce

All Mains Served With Sharing Sides

Beef Fat Chips *

Smoked Salt

Green Garden Salad (vg)*

Radish, House Dressing

Coal Roasted Seasonal Greens (v)*

Garlic Butter

DESSERTS

Chocolate Tart (v)

Crème Fraîche, Honeycomb

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

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