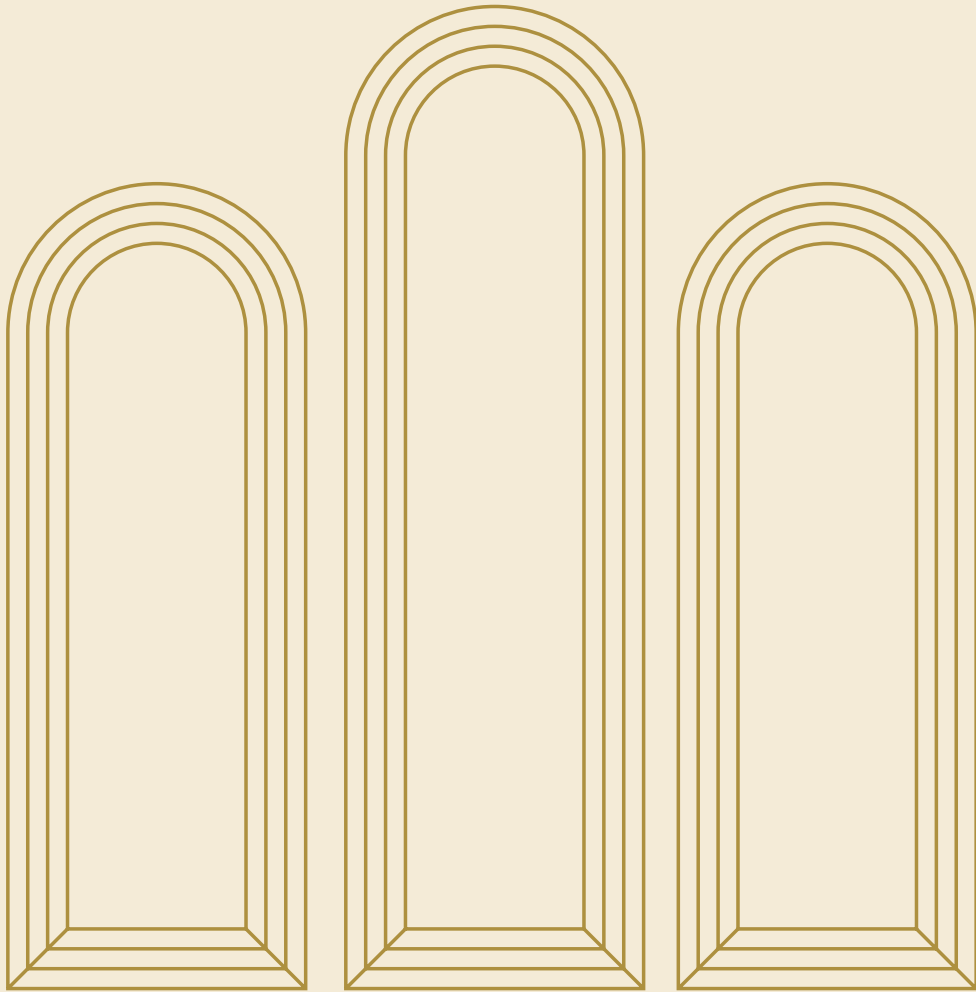


DRINKS LIST



THE
COAL SHED

COCKTAILS

Fat Old Fashioned	<i>Beef Fat Washed Evan Williams, Demerara, Saline, Bitters</i>	13
Spicy Guava Margarita	<i>Cazcabel Blanco, Guava, Rocotto Agave, Lime</i>	13
Chai Mai Thai	<i>Chai Takamaka Spiced Rum, Orgeat, Orange, Demerara</i>	12
Fig Cosmo	<i>Fig 58 & Co House Vodka, Amaretto, Cranberry, Lemon</i>	12.5
The Coal Shed Bloody Mary	<i>58 & Co House Vodka, Bloody Bens x Coal Shed Spice Mix, Tomato, Lemon</i>	12
Guinness Espresso Martini	<i>Burnt Faith, Amaretto, Guinness Reduction, Cherry, Coffee</i>	13
Plum Negroni	<i>Papa Salt Gin, Campari, Akashi-Tai Umeshu</i>	13.5
Smoked Guindilla & Almond Margarita	<i>Smoked Guindilla Cazcabel Reposado, Orgeat, Cointreau, Lime</i>	13.5
Charred Olive & Padron Martini	<i>Charred Padron Pepper & Olive 58 & Co Triple Distilled Vodka</i>	13
Apple Pie Spritz	<i>Calvados, Takamaka Spiced Rum, Apple Pie Purée, Cider</i>	13
Pumpkin Whiskey Sour	<i>Kinahan's Irish Whiskey, Pumpkin, Yuzu Sake Foam</i>	14

MOCKTAILS

Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Ginger</i>	8
Amaretti Sour	<i>Lyre's Amaretti, Grenadine, Lemon, Egg White</i>	8
Spiced Paloma	<i>Guava, Rocotto Agave, Lime, Double Dutch Pink Grapefruit</i>	9

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	Laurent-Perrier, La Cuvée Brut	Champagne, France	17.5	97.5
			MAGNUM	195
NV	Laurent-Perrier, Cuvée Rosé	Champagne, France	24	135
			MAGNUM	270
2015	Palmer, Grand Terroirs	Champagne, France		130
2015	Laurent-Perrier, Vintage	Champagne, France	28	155
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
	White Blend, Bradbourne, Brookdale Estate	Paarl, South Africa	16.5
	Chablis 1 ^{er} Cru Vosgros, Thomas Labille	Burgundy, France	18.5
	Chardonnay, Sta. Rita Hills, Sanford	California, USA	20
	Meursault, Michel Gayot	Burgundy, France	30.5

RED

	Valpolicella, Rocolo Grassi	Veneto, Italy	18
	Initial de Desmirail, Margaux	Bordeaux, France	19
	Hautes-Côtes de Nuits, Domaine Les Astrelles 	Burgundy, 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
	Syrah, Estate Reserve, Lismore Estate Vineyards	Greyton, South Africa	24
	Barolo, Castiglione, Vietti	Piedmont, Italy	26

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

2015	Les Tourelles de Longueville, Pauillac	130
2012	Château Cantenac Brown, Margaux	165
2015	Château Beauséjour Bécot, St Emilion	180
2012	Château Nenin, Pomerol	180
2014	Château Pichon-Longueville Comtesse de Lalande, Cru Classé Pauillac	255
2003	Château Léoville-Las-Cases, Cru Classé St-Julien	360
2007	Château Margaux, 1 ^{er} Cru Margaux	700
2006	Château Mouton Rothschild, 1 ^{er} Cru Pauillac	900

Burgundy

2015	Nuits-Saint-Georges 1 ^{er} Cru, Les Pruliers, Joseph Faiveley	242
2005	Corton-Bressandes Grand Cru, Tollot-Beaut	255
2015	Gevrey-Chambertin 1 ^{er} Cru, La Perriere, Hubert Lignier	264

Rhône

2015	Hermitage, La Maison Bleue, Paul Jaboulet Aîné	160
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ITALY

Piedmont

2016	Barolo, Ginestra Casa Mate, Elio Grasso	230
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Tuscany

2015	Brunello di Montalcino Poggio All'Oro Riserva, Banfi	214
2010	Sassicaia, Tenuta San Guido, Bolgheri	480

SPAIN

Rioja

2011	Rioja Reserva, Viña Tondonia Tinto, López de Heredia	130
2010	Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	195
2005	Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	235

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
Grillo, Vitese, Colomba Bianca  <i>Sicily, Italy</i>			37
Vermentino di Sardegna, Cala Reale, Sella & Mosca <i>Sardinia, Italy</i>	10.5	30	42
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	10.5	30	42
Viognier, 1753, Château de Campuget <i>Languedoc, France</i>	11.75	34	47
Grenache / Roussanne, Centenaire, Domaine Lafage <i>Roussillon, France</i>			48
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	13	37	52
Albariño, Lagar de Cervera <i>Galicia, Spain</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>	9.5	27	38
Rioja Blanco, Tempranillo Blanco, Nivarius  <i>Rioja, Spain</i>	10.75	30.5	43
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	12.25	35	49
Soave, Rocolo Grassi <i>Veneto, Italy</i>			55
Mâcon-Bussières Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	15.5	44.5	62
White Blend, Bradbourne, Brookdale Estate <i>Paarl, South Africa</i>			77
Chablis 1 ^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			88
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>			95
Meursault, Michel Gayot <i>Burgundy, France</i>			147

WHITE WINE

CRISP, BRIGHT & REFRESHING

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.

	175ML	CARAFE	BTL
Grenache Gris, Les Sardines <i>Roussillon, France</i>	8	23	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>			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>	15	43	60

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>			34
Minervois, Caz'Ailes, Château d'Agel  <i>Languedoc, France</i>	9.75	28	39
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>			41
Syrah / Mouvedre / Viognier (SMV), Romans Bay, Lomond Wines <i>Cape Agulhas, South Africa</i>	10.5	30	42
Vallado Tinto, Quinta do Vallado <i>Douro, Portugal</i>	11	31.5	44
Côtes du Rhône, Saint Cosme <i>Rhône, France</i>	12.5	35.5	50
Crozes-Hermitage Rouge, Les Jalets, Paul Jaboulet Aîné <i>Rhône, France</i>			63
Château Preuillac, Cru Bourgeois, Médoc <i>Bordeaux, France</i>	16	46	64
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>			67
Initial de Desmirail, Margaux <i>Bordeaux, France</i>			90
Syrah, Estate Reserve, Lismore Estate Vineyards <i>Greyton, South Africa</i>			115

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>	12.25	35	49
Cabernet / Merlot, Hebo, Petra <i>Tuscany, Italy</i>	13	37	52
Grenache / Syrah, Narassa, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>			58
Chianti Superiore, Villa Saletta <i>Tuscany, Italy</i>			67
Syrah / Viognier, El Enemigo <i>Mendoza, Argentina</i>			69
Malbec, Tinto de la Casa, Matias Riccitelli <i>Mendoza, Argentina</i>			76
Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>			84
Touriga Nacional, Três Parcelas, Quinta da Romaneiro <i>Douro, Portugal</i>			92
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>			125

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
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, Gran Terroir, Zorzal <i>Valle de Uco, Argentina</i>	14.5	41.5	58
Shiraz, Cliff Edge, Mount Langi Ghiran <i>Victoria, Australia</i>			63
Zinfandel, Dry Creek Valley, Peterson Winery <i>California, USA</i>			74
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien  <i>Rhône, France</i>			80
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>			102
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>			103

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.

Grenache, Les Sardines, Domaine Lafage <i>Roussillon, France</i>	8	23	32
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>	9.5	27	38
Cabernet Franc, Terroir Unico, Zorzal <i>Valle de Uco, Argentina</i>			44
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	13.5	38.5	54
Rosso di Montalcino, Poggio Alle Mura, Banfi <i>Tuscany, Italy</i>			69
Hautes-Côtes de Nuits, Domaine Les Astrelles  <i>Burgundy, France</i>			90
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>			108
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>			116

MAGNUMS

BOTTLE

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

Rioja, Spain

134

Châteauneuf-du-Pape, Domaine de la Solitude 

Rhône, France

192

Barolo, Castiglione, Vietti

Piedmont, Italy

246

DESSERT WINE

75ML

BOTTLE

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

Valle de Curicó, Chile

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

50ML

BOTTLE

Late Bottled Vintage, Barros

Douro, Portugal

6

70

20 Year Old Tawny, Barros

Douro, Portugal

9

90

BEER & CIDER

BOTTLED

Curious Apple Cider 5.2%	6.5
Bero Edge Hill Hazy IPA 0.5%	6
Bero Kingston Golden Pilsner 0.5%	6
Estrella Inedit 4.8%	6.5
Beavertown Neck Oil 4.3%	7

DRAUGHT

The Coal Shed Hazy IPA 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	3.5
<i>Cucumber & Watermelon, Pomegranate & Basil, Pink Grapefruit Soda, Ginger Beer, Ginger Ale, Tonic, Skinny Tonic, Lemonade, Soda Water, Elderflower Tonic</i>	

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

HOT BEVERAGES

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

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



SPIRITS SELECTION

Served as 50ml measures

GIN

58 & Co House Gin	9
58 & Co London Dry	10.5
58 & Co Apple & Hibiscus	10.5
Papa Salt	10.5
Caorunn	10.5
Ramsbury Raspberry & Wildflower	11
Ramsbury London Dry	10.5
Brighton	11.5
Martin Millers	10

VODKA

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

BRANDY

Berney 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	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



