

THE COAL SHED

THREE COURSE SET MENU 60PP

STARTERS

Charred Watermelon (gf/v)

Whipped feta cheese, pomegranate molasses & mint

Spicy Tuna Tostada (gf)

Sriracha mayo, grilled pineapple, sesame seeds

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

MAINS

Rump Steak 300g (gf)

Béarnaise sauce

Fillet Steak 200g (gf)

+£8 supplement

Ribeye Steak 300g (gf)

+£10 supplement

Charred Hispi Cabbage (gf/vg)

Green pepper & lemon tahini, spring onion, pine nut crumb

Grilled Butterflied Seabass (gf)

Ox heart tomato, sauce vierge

Smoked Blythburgh Pork Belly Rib (gf)

Monkey Gland glaze, cabbage & red jalapeño slaw

All mains served with sharing sides

Beef Fat Chips (gf/vo)

Maldon salt

Mixed Salad Leaves (gf/v)

Burnt honey vinaigrette

Tenderstem Broccoli (gf/vg)

DESSERTS

Pavlova (gf/v)

Vanilla ice cream, black pepper strawberries

(v) Vegetarian - (vg) Vegan - (gf) 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

Our menu is designed for the table - dishes are served to share, just as food cooked over fire should be. There's no need to pre-order individually; simply sit back, eat together, and enjoy the experience.

STARTERS

Wild Seabass Crudo (gf)

Burnt orange, shaved fennel & yuzu chilli dressing

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

Romaine Caesar Salad (vo)

Anchovies, Parmesan, croutons

Add grilled chicken breast or hot smoked salmon 5

Fire Roasted South Coast Scallops (gf)

Black garlic & lemon butter

MAINS

Prime Rib (gf)

Chateaubriand (gf)

Sirloin on the Bone (gf)

The Coal Shed Sauces

Peppercorn / Béarnaise (gf/v) / Chimichurri (gf/v)

All mains served with sharing sides

Beef Fat Chips (gf/vo)

Maldon salt

Mixed Salad Leaves (gf/v)

Burnt honey vinaigrette

Garlic Butter Roasted Mushrooms (gf/v)

DESSERTS

Baked Vanilla Cheesecake (v)

Black pepper strawberries

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan - (gf) 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

SURF & TURF FEASTING MENU 100PP

A celebration of connection, flavour, and the primal joy of sharing food as it was always meant to be enjoyed. Each dish arrives ready to be passed, explored, and savoured together, echoing the warmth and theatre of cooking over an open flame. There's no need for formalities or individual orders. Simply settle in, let go, and allow the experience to unfold naturally.

STARTERS

Fire Roasted South Coast Scallops (gf)
Black garlic & lemon butter

Steak Tartare
Smoked oyster mayonnaise, matchstick potatoes

Grilled Green Asparagus (v)
Shimeji mushroom, hollandaise, hazelnut pangrattato

Charred Watermelon (gf/v)
Whipped feta cheese, pomegranate molasses & mint

MAINS

Sirloin on the Bone (gf)

Chateaubriand (gf)

Wood Fired Argentinian Split Prawns (gf)
Garlic, citrus herb butter

Grilled Tuna Steak (gf)
Wild fennel, chimichurri

The Coal Shed Sauces
Peppercorn / Béarnaise (gf/v) / Chimichurri (gf/v)

All mains served with sharing sides

Beef Fat Chips (gf/vo)
Maldon salt

Mixed Salad Leaves (gf/v)
Burnt honey vinaigrette

Tenderstem Broccoli (gf/vg)

DESSERTS

Chocolate Torte (gf/v)
Calamansi, torched meringue, lemon balm

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan - (gf) 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

VEGETARIAN MENU

STARTERS

Grilled Green Asparagus (v)

Shimeji mushroom, hollandaise, hazelnut pangrattato

Charred Watermelon (gf/v)

Whipped feta cheese, pomegranate molasses & mint

Romaine Caesar Salad (v)

Parmesan, croutons

Black Bean & Tomato Taco (gf/vg)

Wasabi avocado, sprout shoots

Stracciatella (v)

Grilled peach, pecan nuts & pickled red jalapeño

MAINS

Charred Hispi Cabbage (gf/vg)

Green pepper & lemon tahini, spring onion, pine nut crumb

Crispy Hasselback Sweet Potato (vg)

Red Thai coconut, makrut lime, salted peanuts

SIDES

Mixed Salad Leaves (gf/v)

Burnt honey vinaigrette

Chips (gf/v)

Maldon salt

Garlic Butter Roasted Mushrooms (gf/v)

Tenderstem Broccoli (gf/vg)

Mac 'n' Cheese (v)

DESSERTS

Pavlova (gf/v)

Vanilla ice cream, black pepper strawberries

(v) Vegetarian - (vg) Vegan - (gf) 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.