

# THE COAL SHED PRIVATE DINING & GROUP MENUS

## **CHAMPAGNE & SPARKLING**

## **SNACKS ON ARRIVAL**

Prosecco Brut, Biologico Valdobbiadene 9   45 Veneto, Italy	Local Sourdough Bread English Salted Butter
Goring Rosé, Family Release, Winston Estate 62 Sussex, England	Kelly Rock Oysters - each Shallot Vinegar   Tabasco   Lemon
Laurent-Perrier, La Cuvée, Brut 15.75   79 Champagne, France	Spiced Steak Tartare Smoked Lettuce

## £35 WORKING LUNCH

Includes 3 courses; a glass of House wine (red or white) and selection of teas or coffee.

Available for lunch Monday-Friday in Private Dining Room & Mezzanine only.

Pre-orders required for groups of 8 and above.

## **STARTERS**

Tuna Tartare | Black Radish | Green Chilli & Avocado | Tempura Crumb
"Green Goddess" Caesar | Gem Lettuce | Parmesan | Brioche

## MAINS

#### Minute Steak

Beef Dripping Chips | Green Peppercorn

#### Seabass

Datterini Tomatoes | Basil Pesto | Green Olives

#### Potato Gnocchi

Courgette & Basil | Artichoke | Ricotta

## **DESSERTS**

Chocolate Tart | Clementine | Khalúa | Crème Fraîche

Coconut Panna Cotta | Chilli-Infused Pineapple | Black Sesame

## **ADDITIONAL SIDES**

Beef Dripping Chips	5	Buttered or Creamed Spinach	5
Creamed Corn   Pickled Jalapeño   Coriander	6	Crispy Garlic New Potatoes	5
Green Leaf Salad   Sweet Lemon Dressing	4	Tender Stem Broccoli   Chilli   Pine Nuts	5.5

The Coal Shed Truffle Mac n' Cheese (for two) 13



## CHAMPAGNE & SPARKLING

## SNACKS ON ARRIVAL

**Prosecco Brut, Biologico Valdobbiadene** 9 | **45** Veneto, Italy

Goring Rosé, Family Release, Winston Estate 62 Sussex, England

Laurent-Perrier, La Cuvée, Brut 15.75 | 79 Champagne, France Local Sourdough Bread 5
English Salted Butter
Kelly Rock Oysters - each 3.5
Shallot Vinegar | Tabasco | Lemon
Spiced Steak Tartare 7
Smoked Lettuce

## £45 GROUP MENU

Pre-orders required for groups of 8 and above.

## **STARTERS**

Tuna Tartare | Black Radish | Green Chilli & Avocado | Tempura Crumb

 $\textbf{Asian Glazed Pork Belly} \mid \text{Watermelon} \mid \text{Mint} \mid \text{Coconut}$ 

Wye Valley Asparagus | Poached Egg | Chorizo Crumb | Hollandaise (V)

## MAINS

#### Cod Fillet

Mussels | Saffron Beans | Aioli | Sea Vegetables

#### Potato Gnocchi

Courgette & Basil | Artichoke | Ricotta

#### 226g Sirloin

Beef Dripping Chips | Green Peppercorn

## **DESSERTS**

Chocolate Tart | Clementine | Khalúa | Crème Fraîche

Passion Fruit & Mango Pavlova | Passion Fruit Crème Diplomat | Passion Fruit Jam

Selection of Neal's Yard Artisan Cheese | Chutney | Grapes | Crackers

(£3 supplement or £10 to add as an additional course)

Selection of teas and filter coffee available for the group £3 supplement per person

## **ADDITIONAL SIDES**

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<b>Creamed Corn</b>   Pickled Jalapeño   Coriander	6	Crispy Garlic New Potatoes	5
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## ™COAL SHED

## PRIVATE DINING & GROUP MENUS

## CHAMPAGNE & SPARKLING

## SNACKS ON ARRIVAL

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Laurent-Perrier, La Cuvée, Brut Champagne, France	15.75   79	Spiced Steak Tartare Smoked Lettuce	7

### £65 GROUP MENU

Pre-orders required for groups of 8 and above.

## STARTERS

White Asparagus | Truffle Buttered Sauce | Preserved Lemon Orkney Diver Scallop | 'Nduja Butter | Avruga Caviar Aged Steak Tartare | Confit Egg Yolk | Sourdough

## **2NIAM**

#### 300g Rib Eye

Beef Dripping Chips | Green Peppercorn

#### Line Caught Bass

Datterini Tomatoes | Basil Pesto | Green Olives

#### Potato Gnocchi

English Peas | Wild Mushrooms | Braised Lettuce | Hazelnut Pesto

## **DESSERTS**

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#### The Coal Shed Truffle Mac n' Cheese (for two) 13

Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.



### £80 GROUP FEASTING MENU

Our feasting menu comprise a selection of snacks, starters, mains and puddings served sharing style for the table .

No pre-order required.

## TO START

Platter of Kelly Rock Oysters | Shallot Vinegar | Tabasco | Lemon
Local Sourdough Bread | English Salted Butter
Aged Steak Tartare | Confit Egg Yolk | Sourdough
Roasted Scallop | 'Nduja Butter | Aruba Caviar

## STEAKS

#### Bone-in Prime Rib

#### Chateaubriand

Served with a selection of sides & sauces

## **DESSERTS**

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Passion Fruit & Mango Pavlova | Passion Fruit Crème Diplomat | Passion Fruit Jam

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## KICKSTART YOUR SUNDAY

## SNACKS ON ARRIVAL

Bloody Mary  Vodka   Tomato Juice   Worcester Sauce   Lemon	Local Sourdough Bread English Salted Butter	ŧ
Mimosa 10 Brut Champagne   Fresh Orange	Kelly Rock Oysters - each Shallot Vinegar   Tabasco   Lemon	3.
Breakfast Martini 10 Gin   Marmalade   Orange Liqueur   Lemon Juice	Spiced Steak Tartare Smoked Lettuce	,

## £40 SUNDAY ROAST MENU

Pre-orders required for groups of 8 and above. Our Sunday roast menu is only available on Sundays! It includes a selection of sharing starters, our famous beef Sunday roast for main course and a choice of puddings.

## **SHARING STARTERS**

Tuna Tartare | Black Radish | Green Chilli & Avocado | Tempura Crumb

Asian Glazed Pork Belly | Watermelon | Mint | Coconut

Wye Valley Asparagus | Poached Egg | Chorizo Crumb | Hollandaise (V)

## **SUNDAY ROAST**

#### Roasted Aged Sirloin

**Served with:** Beef Dripping Roast Potatoes | Yorkshire Puddings Carrots | Greens | Beef Jus | Horseradish

#### Spatchcock Chicken

Served with: Beef Dripping Potatoes | Sunday Trimmings | Yorkshire Pudding | Gravy

## **PUDDING**

 $\begin{tabular}{ll} \textbf{Apple Crumble} & | \begin{tabular}{ll} \textbf{Cinnamon} & | \begin{tabular}{ll} \textbf{Vanilla Ice Cream} \\ \textbf{Chocolate Tart} & | \begin{tabular}{ll} \textbf{Clementine} & | \begin{tabular}{ll} \textbf{Khalúa} & | \begin{tabular}{ll} \textbf{Crème Fraîche} \\ \textbf{Tunworth Cheese} & | \begin{tabular}{ll} \textbf{Apple Compote} & | \begin{tabular}{ll} \textbf{Pickled Celery} & | \begin{tabular}{ll} \textbf{Crackers} & (£3 supplement) \\ \textbf$ 

Selection of teas and filter coffee available for the group £3 supplement per person

## **ADDITIONAL SIDES**

Truffled Cauliflower Cheese	6	Beef Dripping Chips	5
Tender Stem Broccoli   Chilli   Pine Nuts	5.5	Green Leaf Salad   Sweet Lemon Dressing	4

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## THE COAL SHED PRIVATE DINING DRINKS LIST



## **SPARKLING**

Prosecco Brut, Biologico Valdobbiadene Superiore

Veneto, Italy 뉯 9 | 45

Laurent-Perrier, Cuvée Rosé, Brut

Champagne, France

115

125ML | BOTTLE

Goring, Blanc de Blancs

Sussex, England

62

Goring Rosé

Sussex, England 12.5 | 62

Laurent-Perrier, La Cuvée, Brut Champagne, France

15.75 | 79 Sugrue South Downs

South Downs, England

80

## COCKTAILS

Jasmine Margarita Jasmine Tequila, Lavender Triple Sec, Lemon Juice, Sugar Syrup	10	Dewars, TCS Orange Honey Reduction, Cherry Bitters, Topped up with Champagne	10
<b>Dolce Vita</b> Gin, Butterfly Pea Ginger, Lemon Juice, Aquafaba Juice	10	Noir Infusion TCS Sherries Blend, Champagne Syrup, Belsazar Dry, Orange Bitters	11
Walk Into The Sun Gin, Tropical Fruit Jam, Triple Sec, Lemon Juice, Mint, Ginger Beer, Bitters	11	Smokey Joe's Cafe Rye Whiskey, Tobacco Liqueur, Sugar Syrup, House Bitters, Black Salt	12
<b>Floridita</b> Butter Sesame Rum, Linden Tea Cordial, Lime Juice	11	Barrel Aged N°.2 Calvados, Campari, Sweet Vermouth, Cooked Grape Juice, Choco Bitters	12
<b>Resilient Thought</b> TCS Grapefruit Liqueur, Mezcal, Lime Juice, Sugar Syrup, IPA Foam	11	<b>Umami Martini</b> Shisho-infused Gin, Spiced Vermouth, 2 Drops of OO	11
<b>Taste Buds</b> Coconut Aperol, Lemon Juice, Spiced Syrup	10	Coalada White Rum, Falernum, Pineapple Juice, Coconut Water, Lemon Juice, Milk	10
<b>Cosmos</b> Lemongrass Vodka, Apple Juice, Vanilla Syrup, Lemon Juice, Orange Bitters	10	If You Only Knew Caramel Butter Bourbon, Lavender Sage Tea Merlot Reduction, Pink Grapefruit Juice, Lemon Juice	<b>12</b>
<b>Style 54</b> Gin, TCS Beetroot Liqueur, Elderflower Liqueur	10	Red Suit Martini Rubino, Pink Grapefruit Juice, Topped up with Tonic Water	10

## **MOCKTAILS**

House Lemonade 5

Apple Juice, Lemon Juice, Sugar Syrup, Soda Water

Pink Lemonade 5

Raspberry Shrub, Lemon Juice, Soda Water

PLEASE VIEW OUR FULL DRINKS & WINE LIST HERE