

THE COAL SHED

VALENTINE'S DAY MENU 2023 4 COURSES & SPARKLING COCKTAIL £70

SNACK

1/2 Dozen Market Oysters | Shallot Vinegar (Supplement 23)

Crispy Hash Browns

Steak Tartare | Trout Roe | Crème Fraîche

STARTERS

BBQ Glazed Pork Belly | Burnt Apple | Kohlrabi Slaw

Citrus Cured Salmon Gravalax | Blood Orange | Dill | Marinated Cucumber

Artichoke & Salt Baked Celeriac Salad | Truffle | Hazelnut

Grilled Red Prawns | Lemon Emulsion | Herb Oil

MAINS

Chateaubriand for Two, 600g

Triple Cooked Chips | Confit Shallot | Béarnaise

35 Day Aged Rib-eye

Triple Cooked Chips | Confit Shallot | Béarnaise

Seared Fillet of Sea Bass

Lemongrass Sauce, Crushed Fennel, Basil Oil, Samphire

Grilled Spring Lamb Rump

Red Pepper Romesco | Glazed Carrots | Toasted Almonds

Josper Roasted Delice Pumpkin

Smokey Glaze, Labneh, Spiced Grains, Sprouting Kale

DESSERTS

Whipped Cheesecake | English Rhubarb | Mint

Valrhona Chocolate Mousse | Caramel Brownie | Honeycomb

Tomme de Savoie | Seasonal Chutney | Seeded Crackers

SIDES

Triple Cooked Chips (Truffle 4 Supp)	6	Buttered Spinach	6
Chantenay Carrots Honey Lemon	6	Green Beans Lemon Oil Herbs	6
Green Salad Lemon Dressing Onion	6	Roast Potatoes Rosemary & Garlic Butter	6

Truffle Macaroni Cheese (for 2) 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.