

THE COAL SHED PRIVATE DINING & GROUP MENUS

CHAMPAGNE & SPARKLING

SNACKS ON ARRIVAL

Prosecco Superiore Brut, Sacchetto9 Veneto, Italy	8.5 45	Local Sourdough Bread Whipped Butter Chicken Salt	4
Veuve Clicquot Brut, Yellow Label Champagne, France	16 85	Oysters - each Shallot Vinegar Lemon	4
Veuve Clicquot, Rosé Champagne, France	110	Cheeseburger Cigars Chipotle Relish	8

£55 GROUP MENU

Pre-orders required for groups of 8 and above.

STARTERS

Smoked Szechuan Pork Belly | Black Sugar Glaze | Pickled Radish Slaw

Torched Salmon | Truffle Hot Sauce | Pickled Turnip | Shiso

Spiced Beetroot Tartare | Roasted Macadamia Cream | Blackberries | Olive

MAINS

225g Salt Aged Sirloin of Beef

Smoked Onion | Triple Cooked Chips

Roasted Cod

Artichoke & Horseradish Velouté | Bacon Crumb | Chicken Jus

Salt Baked Celeriac

Mushroom Ketchup | Chestnut Granola | Green Peppercorn Sauce (Extra sides for the table sold seperately)

DESSERTS

Meringue Pavlova | Blackberries | Lime | Pistachio

Dark Chocolate Delice | Kirsch Caramel | Crème Fraiche | Cherries

Vanilla Seed Crème Brulee | Caramelised Banana | Almonds

(£,10pp as an additional course)

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

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CHAMPAGNE & SPARKLING

SNACKS ON ARRIVAL

Prosecco Superiore Brut, Sacchetto Veneto, Italy	8.5 45	Local Sourdough Bread Whipped Butter Chicken Salt	4
Veuve Clicquot Brut, Yellow Label	16 85	Oysters - each	4
Champagne, France		Shallot Vinegar Lemon	
Veuve Clicquot, Rosé	110	Cheeseburger Cigars	8
Champagne, France		Chipotle Relish	

£70 GROUP MENU

Pre-orders required for groups of 8 and above.

Local Sourdough | Whipped Butter | Chicken Salt

STARTERS

Smoked Szechuan Pork Belly | Black Sugar Glaze | Pickled Radish Slaw

Torched Salmon | Truffle Hot Sauce | Pickled Turnip | Shiso

Smoked Beetroot | Tartare Macadamia Cream | Blackberry | Olive

MAINS

200g Salt Aged Fillet of Beef

Smoked Onion | Béarnaise

300g Salt Aged Ribeye of Beef

Smoked Onion | Béarnaise

Char Grilled Monkfish

Mussels | Vadouvan Onions | Yoghurt | Spinach

Salt Baked Celeriac

Mushroom Ketchup | Chestnut Granola | Green Peppercorn Sauce

Triple Cooked Chips, Green Beans, Green Salad

(Served for the whole table)

DESSERTS

Meringue Pavlova | Blackberries | Lime | Pistachio

Dark Chocolate Delice | Kirsch Caramel | Crème Fraiche | Cherries

Vanilla Seed Crème Brulee | Caramelised Banana | Almonds

Selection of Neil's Yard Artisan Cheese | Quince | Crackers

(£10PP as an additional course)



THE COAL SHED PRIVATE DINING & GROUP MENUS

£90 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. Please note Vegan & Vegetarians can be catered for seperately.

SNACKS

Oysters | Shallot Vinegar | Lemon

Local Sourdough | Whipped Butter | Chicken Salt

Cheeseburger Cigars | Chipotle Relish

TO START

Wild Prawns | Smoked Coconut Dressing | Peanut XO | Coriander

Smoked Szechuan Pork Belly | Black Sugar Glaze | Pickled Radish Slaw

Buffalo Milk Burrata | Winter Squash | Kale | Pumpkin Seeds | Chilli Oil

MAINS

Charr-grilled 35 Day Aged Prime Rib

Salt Aged Beef Chateaubriand | Smoked Onions

Char Grilled Monkfish | Mussels | Vadouvan Onions | Yoghurt | Spinach

Triple Cooked Chips, Green Beans, Green Salad,
Béarnaise | Green Peppercorn | Chimichurri

(Served for the whole table)

DESSERTS

Meringue Pavlova | Blackberries | Lime | Pistachio

Dark Chocolate Delice | Kirsch Caramel | Crème Fraiche | Cherries

Vanilla Seed Crème Brulee | Caramelised Banana | Almonds

Selection of Neil's Yard Artisan Cheese | Quince | Crackers

(£10pp as an additional course)

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



FULL DRINKS LIST AVAILABLE ON WEBSITE