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THE COAL SHED

EVENTS MENU



THE COAL SHED

THREE COURSE MENU 55PP
TWO COURSE MENU 45PP - AVAILABLE LUNCH ONLY

Pre-orders required for groups of 8 and above

STARTERS

Atlantic Scottish Salmon*

Tree Apple, Wasabi, Shiso

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Watermelon Ceviche (vg)*

Avocado, Sesame Milk, Smoked Shishito Chilli

MAINS

Butterflied Sea Bream Pil Pil

Garlic, Chilli, Manila Clams

Sussex Half Chicken*

Lemon, Thyme, Garlic Aioli

Flat Iron Steak & Béarnaise*

British Heritage Breed

Bedlam Farm Squash (vg)*

Tempura Blossom, Smoked Piquillo, Whipped Soy Milk, Jalapeño Chimichurri

All Mains Served With Sharing Sides

Beef Fat Chips*

Smoked Maldon Sea Flakes

Garden Salad (vg)*

Avocado, Fennel, Tomato

Coal Fired Greens (v)*

Shallots, Garlic, Butter

DESSERT

Burnt Lemon Pie (v)

*Marshmallow, Sweet Biscuit, Berry Sorbet,
Basil Leaf*

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Medjool Date Cake (v)

*Skillet Toffee Sauce, Caramel Ice Cream, Toffee
Banana*

Selection of Sorbets (vg)*

Assorted Flavours

(v) Vegetarian (vg) Vegan

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

SET MENU 75PP

STARTERS

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Coal-Roasted Squash (vg)*

Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing

Clay-Baked Beetroots (vg)*

Roasted Radicchio, Tahini, Pomegranate

MAINS

Fillet Steak & Béarnaise*

British Heritage Breed

Ribeye Steak & Béarnaise*

Irish Heritage Breed

Butterflied Sea Bream Pil Pil

Garlic, Chilli, Manila Clams

One Year Acquerello Baked Rice (v)*

Mushroom Master Stock, Roasted Portobello, Crispy Cauliflower, Bok Choy

All Mains Served With Sharing Sides

Beef Fat Chips*

Smoked Maldon Sea Flakes

Garden Salad (vg)*

Avocado, Fennel, Tomato

Coal Fired Greens (v)*

Shallots, Garlic, Butter

DESSERT

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Sillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Selection of Sorbets (vg)*

Assorted Flavours

(v) Vegetarian (vg) Vegan

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THE COAL SHED

FEASTING MENU 85PP

STARTERS

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Firecracker Cauliflower (vg)

Shishito Chilli, Black Sesame, Green Onion

House Cured Meats

Smoked Black Pepper, Pickles

BBQ 'Waldorf' Scallops*

Celeriac, Walnut, Nashi Pear

MAINS

North Atlantic Halibut*

Meyer Lemon & Caper Marinère, Sea Greens

Chateaubriand*

British Heritage Breed

Prime Rib*

Irish Heritage Breed

All Mains Served With Sharing Sides

Beef Fat Chips*

Smoked Maldon Sea Flakes

Mac & Cheese (v)

Elbow Pasta, Cheese Fondue, Garlic Crumb

Coal Fired Greens (v)*

Shallots, Garlic, Butter

Peppercorn Sauce*

Béarnaise Sauce (v)*

DESSERT

Coal Shed Dessert Selection

Chef's Selection of Four Signature Desserts

Selection of Sorbets (vg)*

Assorted Flavours

(v) Vegetarian (vg) Vegan

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