

THE COAL SHED

SUNDAYS

APÉRITIFS

Bloody Mary, 10

Vodka | Tomato Juice | Lemon | Worcester Sauce

Negroni, 10

Campari | Gin | Sweet Red Vermouth

Jasmine Margarita, 10

Jasmine Tequila | Lavender Cointreau | Citrus

SNACKS

Marinated Olives, 5

Smoked Mixed Nuts, 4

Local Sourdough Bread, 5

English Salted Butter

Kelly Rock Oysters - each, 3.5

Shallot Vinegar | Tabasco | Lemon

STARTERS

Tuna Tartare, 12.5

Soused Radish | Green Chilli & Avocado

The Coal Shed "Green Goddess" Caesar, 11

Gem Lettuce | Parmesan | Brioche

Burrata, 11

Isle of Wight Tomatoes | Wild Garlic Salsa Verde

Wye Valley Asparagus, 11

Ajo Blanco | Pernod Grapes | Chervil

ROASTS & MAINS

Sharing Roasted 500g Aged Sirloin, 24.5pp

Beef Dripping Potatoes | Sunday Trimmings | Yorkshire Pudding | Beef Jus | Horseradish

Roasted 226g Aged Sirloin, 26

Beef Dripping Potatoes | Sunday Trimmings | Yorkshire Pudding | Beef Jus | Horseradish

Spatchcock Baby Chicken, 22

Beef Dripping Potatoes | Sunday Trimmings | Yorkshire Pudding | Gravy

Seabass, 23

Datterini Tomatoes | Basil Pesto | Green Olives

Potato Gnocchi, 17

Black Garlic | Courgette | Artichoke | Brown Butter

SIDES

Truffled Cauliflower Cheese, 6

Tenderstem Broccoli | Chilli | Pine Nuts, 5.5

Beef Dripping Chips, 5

Green Leaf Salad | Sweet Lemon Dressing, 4

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.