# THE COAL SHED LONDON

# PRIVATE DINING & GROUP MENUS

SUMMER 2022

## THE **COAL SHED** PRIVATE DINING & GROUP MENUS SPRING-SUMMER 2022

## CANAPÉ MENU

£3.50 per canapé | £6 per bowl  $\mathfrak{S}$  bite

### COLD CANAPÉS

Kelly Rock Oysters | Shallot Vinegar Spicy Marinated Olives | Preserved Lemons (V) Raw Vegetable Crudité | Smoked Dipping Sauce (V) Citrus Cured Salmon | Charcoal Crackers | Dill Cream Spicy Steak Tartare | Smoked Lettuce Tuna Tartare | Avocado | Crostini Crispy Potato Skin | Smoked Mackerel | Chives

#### HOT CANAPÉS

Burned Aubergine Croquette | Herb Aioli (V) Pulled Smoked Short Rib Sliders Halloumi & Chilli Jam Mini Buns (V) Grilled Piquillo Peppers | Herb Crostini (V)

#### **BOWLS & BITES**

Chargrilled Ribeye | Salsa Verde Chicken Skewers | Lemon Verbena Mayo

## SWEET CANAPÉS

Meringue | Chantilly Cream | Summer Berries Caramelised Lemon Tart | Shortcrust Pastry Charcoal Pineapple | Rum Syrup

#### **CHAMPAGNE & SPARKLING**

Prosecco Brut, Biologico Valdobbiadene	9   45
Veneto, Italy	
Goring Rosé, Family Release, Winston Es Sussex, England	tate 62
Laurent-Perrier, La Cuvée, Brut 15	5.75   79
Champagne, France	

#### **SNACKS ON ARRIVAL**

<b>Local Sourdough Bread</b> English Salted Butter	5
<b>Kelly Rock Oysters -</b> <i>each</i> Shallot Vinegar   Tabasco   Lemon	3.5
Spiced Steak Tartare Smoked Lettuce	7

#### £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 Chili & 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

Amalfi Lemon Tart | Burnt Sugar | Raspberry Crème Fraîche

Smoked Muscavado Crème Caramel | Burnt White Chocolate

#### **ADDITIONAL SIDES**

Beef Dripping Chips Creamed Corn | Pickled Jalapeño | Coriander Green Leaf Salad | Sweet Lemon Dressing

5	Buttered or Creamed Spinach	5
6	Crispy Garlic New Potatoes	5
4	Tender Stem Broccoli   Chilli   Pine Nuts	5.5

#### 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.

#### **CHAMPAGNE & SPARKLING**

<b>Prosecco Brut, Biologico Valdobbiadene</b> Veneto, Italy	9   45
Goring Rosé, Family Release, Winston Sussex, England	Estate 62
<b>Laurent-Perrier, La Cuvée, Brut</b> Champagne, France	15.75   79

#### **SNACKS ON ARRIVAL**

<b>Local Sourdough Bread</b> English Salted Butter	5
<b>Kelly Rock Oysters -</b> <i>each</i> Shallot Vinegar   Tabasco   Lemon	3.5
Spiced Steak Tartare Smoked Lettuce	7

#### **£45 GROUP MENU**

Pre-orders required for groups of 8 and above.

#### **STARTERS**

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

Asian Glazed Pork Belly | Watermelon | Mint | 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

Amalfi Lemon Tart | Burnt Sugar | Raspberry Crème Fraîche

Summer Berries | Meringue | Blackberry Cream | Green Pistachios

Selection of Neal's Yard Artisan Cheese | Chutney | Grapes | Crackers  $(\pounds 3 \text{ supplement or } \pounds 10 \text{ to add as an additional course})$ 

Selection of teas and filter coffee available for the group  $\pounds 3$  supplement per person

#### **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

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#### **CHAMPAGNE & SPARKLING**

Prosecco Brut, Biologico Valdobbiadene9 | 45Veneto, Italy

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

Laurent-Perrier, La Cuvée, Brut Champagne, France **SNACKS ON ARRIVAL** 

Local Sourdough Bread English Salted Butter	5
<b>Kelly Rock Oysters -</b> <i>each</i> Shallot Vinegar   Tabasco   Lemon	3.5
Spiced Steak Tartare Smoked Lettuce	7

#### £65 GROUP MENU

15.75 79

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

#### MAINS

**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

Amalfi Lemon Tart | Burnt Sugar | Raspberry Crème Fraîche

Summer Berries | Meringue | Blackberry Cream | Green Pistachios

Selection of Neal's Yard Artisan Cheese | Chutney | Grapes | Crackers  $(\pounds 3 \text{ supplement or } \pounds 10 \text{ to add as an additional course})$ 

Selection of teas and filter coffee available for the group  $\pounds 3$  supplement per person

## ADDITIONAL SIDES

Beef Dripping Chips Creamed Corn | Pickled Jalapeño | Coriander Green Leaf Salad | Sweet Lemon Dressing

5	Buttered or Creamed Spinach	5
6	Crispy Garlic New Potatoes	5
4	Tender Stem Broccoli   Chilli   Pine Nuts	5.5

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#### **£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

Amalfi Lemon Tart | Burnt Sugar | Raspberry Crème Fraîche

Summer Berries | Meringue | Blackberry Cream | Green Pistachios

Selection of Neal's Yard Artisan Cheese | Chutney | Grapes | Crackers  $(\pounds 3 \text{ supplement or } \pounds 10 \text{ to add as an additional course})$ 

Selection of teas and filter coffee available for the group  $\pounds 3$  supplement per person

#### **ADDITIONAL SIDES**

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

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#### **KICKSTART YOUR SUNDAY**

Bloody Mary 10 Vodka   Tomato Juice   Worcester Sauce   Lemon
Mimosa 10
Brut Champagne   Fresh Orange Breakfast Martini 10
Gin   Marmalade   Orange Liqueur   Lemon Juice

#### **SNACKS ON ARRIVAL**

<b>Local Sourdough Bread</b> English Salted Butter	5
Kelly Rock Oysters - <i>each</i> Shallot Vinegar   Tabasco   Lemon	3.5
Spiced Steak Tartare Smoked Lettuce	7

#### £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 Chili & 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 Baby Chicken

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

#### PUDDING

Chargrilled Pineapple | Rum Syrup | Ginger Ice Cream

Amalfi Lemon Tart | Burnt Sugar | Raspberry Crème Fraîche

**Tunworth Cheese** | Chutney | Grapes | Crackers ( $\pounds$  3 supplement or  $\pounds$  10 as an additional course)

Selection of teas and filter coffee available for the group  $\pounds 3$  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** 

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	<b>Confidence</b> Dewars, TCS Orange Honey Reduction, Cherry Bitters, Topped up with Champagn	10 e
Dolce Vita Gin, Butterfly Pea Ginger, Lemon Juice, Aquafaba Juice	10	Noir Infusion TCS Sherries Blend, Champagne Syrup, Belsazar Dry, Orange Bitters	11
<b>Walk Into The Sun</b> Gin, Tropical Fruit Jam, Triple Sec, Lemon Juice, Mint, Ginger Beer, Bitters	11	<b>Smokey Joe's Cafe</b> Rye Whiskey, Tobacco Liqueur, Sugar Syrup, House Bitters, Black Salt	12
<b>Floridita</b> Butter Sesame Rum, Linden Tea Cordial, Lime Juice	11	<b>Barrel Aged Nº.2</b> 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	<b>Coalada</b> White Rum, Falernum, Pineapple Juice, Coconut Water, Lemon Juice, Milk	10
<b>Cosmos</b> Lemongrass Vodka, Apple Juice, Vanilla Syrup, Lemon Juice, Orange Bitter	<b>10</b> rs	<b>If You Only Knew</b> Caramel Butter Bourbon, Lavender Sage Te Merlot Reduction, Pink Grapefruit Juice, Lemon Juice	<b>12</b> ea,
<b>Style 54</b> Gin, TCS Beetroot Liqueur, Elderflower Liqueur	10	<b>Red Suit</b> Martini Rubino, Pink Grapefruit Juice, Topped up with Tonic Water	10

#### MOCKTAILS

House Lemonade 5 Apple Juice, Lemon Juice, Sugar Syrup, Soda Water

Prosecco Brut, Biologico

Valdobbiadene Superiore

Veneto, Italy 返

9 45

Laurent-Perrier, Cuvée Rosé, Brut

Champagne, France

115

Pink Lemonade 5 Raspberry Shrub, Lemon Juice, Soda Water

#### PLEASE VIEW OUR FULL DRINKS & WINE LIST HERE

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