

THE — COAL SHED

Festive

Menu

MASTER
OF
FIRE

—
Since 2011

A festive feast over flame. The image features a dark, moody background with a large, glowing fire in the center. The fire is contained within a metal grate, and the flames are bright orange and yellow. Surrounding the fire are various festive decorations, including green pine branches, white snowflakes, and small, warm-toned lights. In the foreground, there is a small, woven basket containing a lit candle. The overall atmosphere is cozy and celebratory.

A FESTIVE FEAST OVER FLAME

THE
COAL SHED

**THE COAL SHED IS THE
IDEAL VENUE FOR PERSONAL
CELEBRATIONS, CONFERENCE
DINNERS, CORPORATE EVENTS,
AND INTIMATE WEDDINGS.**

The restaurant is set over two floors with the main dining room and bar on the ground floor and a private dining room on the first floor. Both the private dining room and restaurant can be hired.



THE COAL SHED

Festive Sharing Menu

SNACKS

Market Oysters 3½ ea.
Local Sourdough Bread Smoked Miso Butter (v)

STARTERS

Tiger Prawn Cocktail Little Gem, Wasabi, Avocado, Lime* (DF) (v)
Smoked Pork Belly Ribs Szechuan Pepper Glaze, Radish Slaw* (DF)
Buffalo Burrata Beetroots, Honey Figs, Blackcurrant Dressing* (v) (DF)

MAIN COURSE



Porter House 45 Day, Salt-Aged Irish Cattle*
8 Hour Smoked Short Rib of Beef Coffee BBQ Rub, Rosemary, Onions*
Glazed Turkey Crown Cranberry Molasses, Pigs in Blankets*

Pescetarian option
Char-Grilled Monkish Steamed Mussels, Samphire Clementine Butter*

Vegetarian option
Miso Roasted Celeriac Red Cabbage, Sprouts, Chestnuts Mushroom Jus* (DF)

Table served with:
Chunky Triple Cooked Chips, Seasonal Vegetables, Trimmings & Sauces*

DESSERT

Kirsch & Dark Chocolate Nemesis Sour Cherry Caramel,
Vanilla Crème Fraiche (v)
Selection of Artisan Cheese Quince, Crackers
(£6 to add as an additional course)

48
TWO COURSE
(Lunch only)

55
THREE COURSE

INDULGE IN OUR FESTIVE FEASTING SHARING MENU AT THE COAL SHED

Indulge in our festive feasting sharing menu at The Coal Shed Where we specialise in cooking over fire and coal, infusing every dish with rich, smoky flavours. Our commitment to using fresh, locally-sourced produce ensures that each bite is a celebration of the region's finest ingredients. From succulent cuts of meat to seasonal vegetables, this menu is perfect for a special occasion. Join us for a memorable dining experience that captures the essence of local cuisine cooked to perfection.



THE COAL SHED

Private Dining & Group Menus.

85 GROUP FEASTING MENU

SNACKS

Market Oysters 3½ ea.

Local Sourdough Bread Smoked Miso Butter (v)

Crudités Confit Tomato Hummus, Fried Capers

Ox Cheek Doughnuts Homemade Sriracha

STARTERS

Seared Orkney Scallops Apple, Bacon XO, White Beer Butter*

Tiger Prawn Cocktail Little Gem, Wasabi, Avocado, Lime* (DF)

Smoked Pork Belly Ribs Szechuan Pepper Glaze | Radish Slaw* (DF)

Buffalo Burrata Beetroots, Honey Figs, Blackcurrant Dressing* (v)

MAIN COURSE

Chateaubriand 45 Day Salt-Aged Irish Cattle*

Bone-in Prime Rib 45 Day Salt-Aged Irish Cattle*

Glazed Turkey Crown Sage & Cranberry Molasses, Pigs in Blankets*

Char-Grilled Monkish Steamed Mussels, Samphire Clementine Butter*



Table served with:

Chunky Triple Cooked Chips, Seasonal Vegetables, Trimmings & Sauces*

DESSERT

Kirsch & Dark Chocolate Nemesis Sour Cherry Caramel,
Vanilla Crème Fraiche (v)

Meringue Pavlova Lime & Orange Curd, Blackberries, Pistachios

Selection of Artisan Cheese Quince, Crackers
(£6 to add as an additional course)

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. All dishes containing (v) are Veg, (DF) - Dairy Free, all dishes containing * are NGCI No Gluten-containing ingredients Please note, these are sample menus, and subject to change slightly with minor seasonal updates.



**MAKE
IT
REALLY
SPECIAL**

**DON'T FORGET TO PRE ORDER
YOUR FAVOURITE DRINKS**

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OF
FIRE**

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