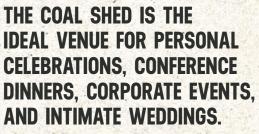
THE COALSHED

Festive











SNACKS

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 55 Three Course

(Lunch only)

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.



COAL SHED

Private Dining & Group Menus.

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85 GROUP FEASTING MENU

SNACKS

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)





Since 2011

COAL SHED