

THE COAL SHED

SUNDAY SET MENU

CHAMPAGNE & SPARKLING

	125ML	BTL
Prosecco Superiore Brut, Sacchetto <i>Veneto, Italy</i>	8.5	45
Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	16.5	90
Veuve Clicquot Brut, Rosé <i>Champagne, France</i>	20	110

£50 THREE COURSE £42 TWO COURSES

Pre-orders required for groups of 8 and above

STARTERS

Atlantic Scottish Salmon

Tree Apple, Wasabi, Shiso

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Coal-Roasted Squash (vg)

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

MAINS

500g Roasted Salt-Aged Sirlon of Beef

All served with traditional trimmings

Garlic & Thyme Beef Fat Roast Potatoes, Burnt Orange Baked Heritage Carrots, Buttered Garden Greens, Steakhouse Stuffing, Yorkshire Pudding & Pan Jus

DESSERTS

Brûlée Brioche (v)

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

(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.