



THE COAL SHED

EVENTS MENU

ASTERS
OF
FIRE

THE COAL SHED

SET MENU 60PP

STARTERS

Burrata (v)*

Apricot, Fresh Peas, Moscatel Dressing, Mint

Smoked Spare Ribs *

House BBQ Sauce

Tuna Sashimi *

Avocado, Yuzu Kosho, Sesame, Chives

MAINS

Rump Cap 300g *

Béarnaise Sauce

Grilled Foskett Farm Courgettes (v)

Mozzarella, Freekeh, Seeds, Lovage

Butterflied Sea Bream *

Chermoula, Pickled Shallots

Spiced Half Chicken *

Chimichurri, Ranch

All Mains Served With Sharing Sides

Beef Fat Chips *

Smoked Salt

Green Garden Salad (vg)*

Radish, House Dressing

Coal Roasted Seasonal Greens (v)*

Garlic Butter

DESSERTS

Vanilla Buttermilk

Strawberries, Shortbread

(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients.

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.

THE COAL SHED

FEASTING MENU 80PP

STARTERS

Grilled Scallops *

Corn Salsa, Sobrasada, The Coal Shed Butter

Burrata (v)*

Apricot, Fresh Peas, Moscatel Dressing, Mint

Smoked Spare Ribs *

House BBQ Sauce

Tuna Sashimi *

Avocado, Yuzu Kosho, Sesame, Chives

MAINS

Prime Rib *

Chateaubriand *

Porterhouse *

All Mains Served With Sharing Sides

Beef Fat Chips *

Smoked Salt

Green Garden Salad (vg)*

Radish, House Dressing

Coal Roasted Seasonal Greens (v)*

Garlic Butter

The Coal Shed Sauces

*Peppercorn **

*Béarnaise **

DESSERTS

Vanilla Buttermilk

Strawberries, Shortbread

(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients.

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THE COAL SHED

SURF & TURF FEASTING MENU 100PP

STARTERS

Grilled Scallops *

Corn Salsa, Sobrasada, The Coal Shed Butter

Burrata (v)*

Apricot, Fresh Peas, Moscatel Dressing, Mint

Smoked Spare Ribs *

House BBQ Sauce

Beef Tartare *

Smoked Bone Marrow, Potato Chips

MAINS

Chateaubriand *

Porterhouse *

Argentinian Prawns

Garlic Butter

Newhaven Monkfish

Roasted Shellfish Peppercorn Sauce, Cauliflower Purée

All Mains Served With Sharing Sides

Beef Fat Chips *

Smoked Salt

Green Garden Salad (vg)*

Radish, House Dressing

Coal Roasted Seasonal Greens (v)*

Garlic Butter

DESSERTS

Chocolate Tart (v)

Crème Fraîche, Honeycomb

*(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients.*

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