

THE COAL SHED

AN EVENING WITH RIDGEVIEW

This one-night-only collaboration brings together the best of British food and Ridgeview's award-winning wines, hosted by Head Winemaker Simon Roberts – all crafted at the family estate in the South Downs.

WELCOME DRINK

Bloomsbury

Ridgeview, NV

STARTERS

Grilled Scallops *

Corn Salsa, Sobrasada, The Coal Shed Butter Burrata (v)*

Apricot, Fresh Peas, Moscatel Dressing, Mint Glazed Pork Belly *

Spiced Rum BBQ Glaze, Vinegar Slaw Beef Tartare *

Smoked Bone Marrow, Salsa Verde

Blanc de Blancs

Ridgeview, 2020

FISH

Whole Roasted Brill

Seaweed Butter, South Coast Clams, Fennel, Coco de Paimpol

Blanc de Noirs

Ridgeview, 2016

MEAT

Chateaubriand *

Smoked Salt

Prime Rib *

Smoked Salt

All served with - Beef Fat Chips, Nutbourne Tomato Salad, Coal Roasted Seasonal Greens

Sparkling Red Reserve

Ridgeview

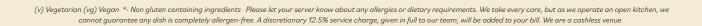
DESSERTS

Chocolate Tart (v)

Crème Fraîche, Raspberries

Still Rosé

Ridgeview, 2024



THE COAL SHED

AN EVENING WITH RIDGEVIEW