

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,
Moscato 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

(v) Vegetarian (vg) Vegan *- Non gluten containing ingredients Please let your server know about any allergies or dietary requirements. We take every care, but as we operate an open kitchen, we cannot guarantee any dish is completely allergen-free. A discretionary 12.5% service charge, given in full to our team, will be added to your bill. We are a cashless venue.

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