

# THE COAL SHED

## FESTIVE SHARING 100<sup>PP</sup>

### British Rock Oyster

*Cranberry Mignonette 4 Each*

## SNACKS

### Bread and Butter

### Three Cheese Artichoke Dip

*Crisps*

### Pigs In Blankets

*Mustard Glaze*

## STARTERS

### Treacle Cured Salmon

*Dill Mayonnaise, Blood Orange,  
Caraway Crumb*

### Roast Scallops

*Winter Squash,  
Hazelnut Brown Butter*

### Ash Baked Roasted Beetroots

*Blackberry Dressing,  
Ricotta*

## MAINS

### Chateaubriand

*Smoked Bone Marrow Sauce*

### Whole Brill

*Mussels, Nduja Butter Sauce*

### Prime Rib

*Roasted Shallot, Béarnaise*

### Coal Shed Turkey

*Roast Breast, Smoked Leg, Stuffing*

### *All mains served with sharing sides*

*Roasted Potatoes, Garlic, Rosemary. Honey Glazed Carrots.  
Winter Leaves, Citrus and Chives. Roast Sprouts, Miso and Cranberry Butter.*

## DESSERTS

### Winter Pavlova

*Cranberry and Clementine  
Compote, White Chocolate*

### Christmas Bread & Butter Pudding

*Custard*

### British Cheese

*Spiced Chutney, Crackers  
Additional 12pp*

(v) Vegetarian (vg) Vegan - \*Non Gluten Containing Ingredients. Please inform your server of any allergies. We cannot guarantee dishes are allergen-free due to our open kitchen. A 12.5% discretionary service charge, fully distributed to our team, will be added to your bill. We are a cashless venue.