

THE COAL SHED

FESTIVE SHARING 80^{PP}

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

Coal Shed Turkey

Roast Breast, Smoked Leg, Stuffing

Whole Brill

Mussels, Nduja Butter Sauce

Prime Rib

Roasted Shallot, Béarnaise

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.