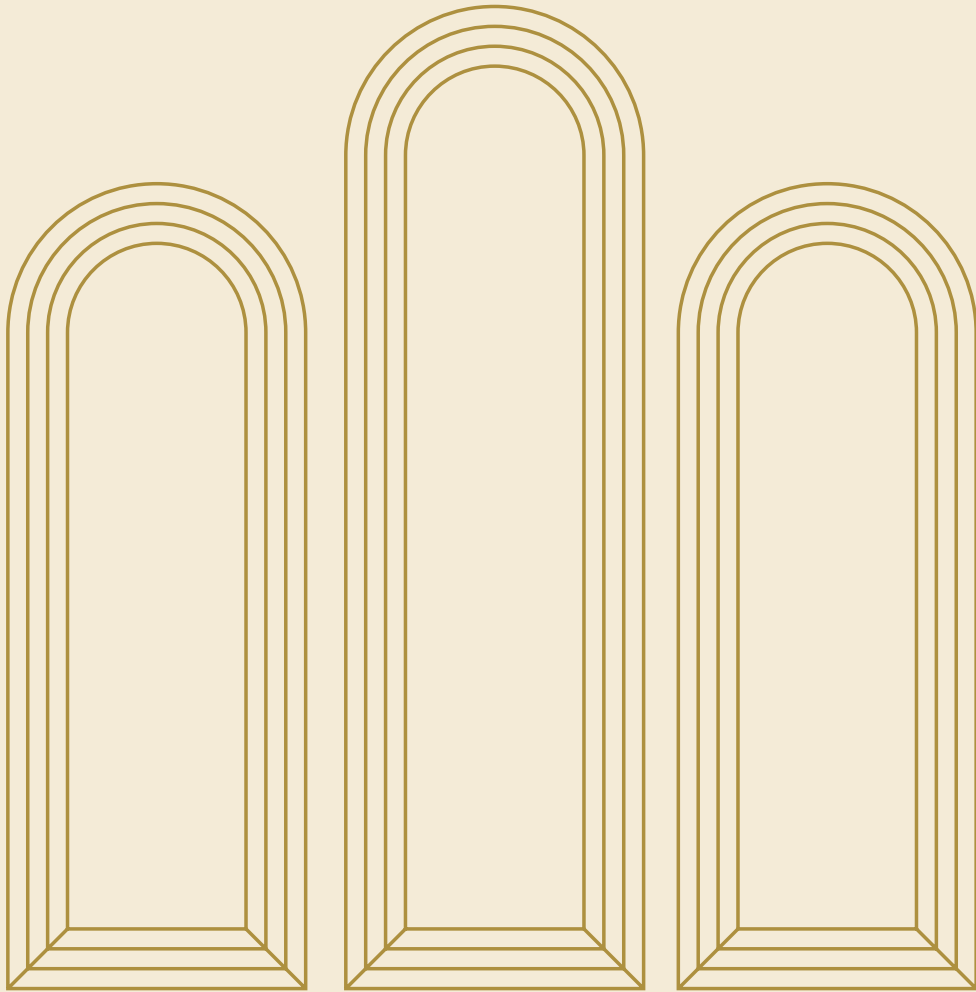


DRINKS LIST



THE
COAL SHED

COCKTAILS

SIGNATURES

From the minds of our creative bartenders, these drinks pack a punch and explore exciting combinations

Spicy Guava Margarita	Cazcabel Blanco, Guava, Rocotto Agave, Lime	13
Guinness Espresso Martini	Burnt Faith, Amaretto, Guinness Reduction, Cherry, Coffee	13
Chai Mai Thai	Chai Takamaka Spiced Rum, Orgeat, Orange, Demerara	12.5
Pumpkin Whiskey Sour	Kinahan's Irish Whiskey, Pumpkin, Yuzu Sake Foam	14.5
Smoked Guindilla & Almond Margarita	Smoked Guindilla Cazcabel Reposado, Orgeat, Cointreau, Lime	13.5

CLASSICS

Your favourites, done our way

Dirty Vodka Martini	Charred Padron Pepper & Olive 58 & Co Triple Distilled Vodka	13.5
Fat Old Fashioned	Beef Fat Washed Evan Williams, Demerara, Saline, Bitters	14.5
The Coal Shed Bloody Mary	58 & Co House Vodka, Bloody Bens x Coal Shed Spice Mix, Tomato, Lemon	13.5
Negroni	Ramsbury London Dry Gin, Campari, Late Harvest Gewürztraminer	18
Sangria	Mulled Red Wine, Burnt Faith, Honey, Lemonade	13.5

MOCKTAILS

Cranberry & Ginger Spritz	Lyre's Bitter Italian, Cranberry, Ginger	9
Amaretti Sour	Lyre's Amaretti, Grenadine, Lemon, Egg White	8
Spiced Paloma	Guava, Rocotto Agave, Lime, Double Dutch Pink Grapefruit	9

What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.

CHAMPAGNE

			125ML	BOTTLE
NV	Laurent-Perrier, La Cuvée Brut	Champagne, France	17.5	97.5
			MAGNUM	195
NV	Laurent-Perrier, Cuvée Rosé	Champagne, France	24	135
			MAGNUM	270
2015	Palmer, Grand Terroirs	Champagne, France		130
2015	Laurent-Perrier, Vintage	Champagne, France		155
2013	Dom Perignon	Champagne, France		305

SPARKLING

			125ML	BOTTLE
NV	Levin 0% Blanc de Blancs, Villa Noria 	Languedoc, France	6	30
NV	Prosecco Superiore Brut, Asolo, Sacchetto	Veneto, Italy	8.5	47.5
NV	Crémant de Bourgogne Brut, André Delorme	Burgundy, France		57.5
NV	Ridgeview, Bloomsbury	Sussex, England	13.5	75
NV	Ridgeview, Fitzrovia Rosé	Sussex, England	15	85
2013	Hoffmann & Rathbone, Blanc de Blancs	Sussex, England		115

FINE WINES BY THE GLASS



Coravin is unique in that it enables us to serve you some incredible wines by the glass without pulling the cork. By doing so, the natural ageing process is not disturbed and leaves the wine protected from oxygen, and therefore in perfect condition.

WHITE

			125ML
	Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères 	Loire, France	17
	White Blend, Bradbourne, Brookdale Estate	Paarl, South Africa	17.5
	Chablis 1 ^{er} Cru Vosgros, Thomas Labille	Burgundy, France	20
	Chardonnay, Sta. Rita Hills, Sanford	California, USA	21.5
	Meursault, Michel Gayot	Burgundy, France	33

RED

	Valpolicella, Rocolo Grassi	Veneto, Italy	18
	Hautes-Côtes de Nuits, Domaine Les Astrelles 	Burgundy, France	21
	Initial de Desmirail, Margaux	Bordeaux, France	21.5
	Touriga Nacional, Três Parcelas, Quinta da Romaneiro	Douro, Portugal	21.5
	Ribera del Duero, El Espino, Áster	Ribera del Duero, Spain	24
	Châteauneuf-du-Pape, Les Cailloux, André Brunel	Rhône, France	24
	Pinot Noir, Carneros, Scribe Winery	California, USA	26
	Volnay Vieilles Vignes, Sylvain Debord	Burgundy, France	27
	Syrah, Estate Reserve, Lismore Estate Vineyards	Greyton, South Africa	27
	Barolo, Castiglione, Vietti	Piedmont, Italy	28

BORDEAUX CELLAR SERIES

 *These special wines are directly sourced from the reserve stock of the Chateau's in Bordeaux. Provenance of this kind is unprecedented in the UK, with all top Bordeaux going through brokers and sold en-primeur. These wines never leave the cellar. The vintages are mature and ready to drink.*

- | | | |
|--|---|------------|
| 2018 | Château Ormes de Pez, Cru Bourgeois Saint-Estèphe | 120 |
| <i>Owned by the Cazes family of Lynch Bages fame this is one of the best value wines in the whole of the Haut Medoc and it consistently over delivers. It has a wealth of plum and oak flavours but is elegant and refined at the same time. The warm 2018 vintage has delivered wines of pure pleasure.</i> | | |
| 2016 | Le Petit Smith Haut Lafitte Rouge, Pessac-Léognan | 130 |
| <i>Le Petit Haut Lafitte is the fabulous second wine from highly regarded Smith Haut Lafitte in Bordeaux's Pessac-Léognan region. This Cabernet dominant blend consistently over performs for its modest price, and especially so in the excellent 2016 vintage.</i> | | |
| 2015 | Les Tourelles de Longueville, Pauillac | 140 |
| <i>The second wine of Château Pichon Baron, one of the great chateaux of Bordeaux, situated on prime land in the top village of Pauillac, a stones' throw from Château Latour. This wine is both delicate and powerful and is plush and spicy, with perfect balance. The wines from the excellent 2015 vintage are drinking superbly now but will keep for decades.</i> | | |
| 2012 | Château Nenin, Pomerol | 205 |
| <i>Château Nenin is perfectly situated overlooking the river port of Libourne and has leapt up the ratings in the last 20 years, since the Delon family purchased it. This is classic Pomerol from 70% of Merlot and 30% Cabernet Franc. The 2012 vintage is perfect to drink now giving ripe, silky, and plummy flavours and a gorgeous spice box nose. Splendid.</i> | | |
| 2008 | Château Brane Cantenac, Cru Classé, Margaux | 220 |
| <i>A top performing château situated on a classic, gravel soils to the west of the village of Margaux. The owner Henri Lurton has driven this château ever higher in the rankings due to his meticulous attention to detail. This 2008 is now fully mature, generous, plummy, powerful and at the same time delicate and poised. A contemplation wine for the very best savoury foods.</i> | | |
| 2014 | Château Pichon Comtesse de Lalande, Cru Classé, Pauillac | 285 |
| <i>Simply one of the best red wines of Bordeaux situated in the heart of Pauillac on prime land overlooking the sea-river of the Gironde. The 2014 vintage is fully ready to drink showing refined and elegant flavours of plum and spice and a nose of cedar and leather. Never heavy, this wine has all the focus and concentration that makes top Clarets so special.</i> | | |

WHITE WINE

AROMATIC & FRUIT-FORWARD

Undeniably attractive on the nose, these fragrant whites are fruit focussed and more extrovert than their crisp dry cousins. From Sauvignon to the luscious whites of the Mediterranean there is real diversity here. Loves to be matched with dishes that mirror the aromatic herbs and spices.

	175ML	CARAFE	BTL
Grillo, Vitese, Colomba Bianca  <i>Sicily, Italy</i>			40
Vermentino di Sardegna, Cala Reale, Sella & Mosca <i>Sardinia, Italy</i>	11.5	33	46
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	11.5	33	46
Viognier, 1753, Château de Campuget <i>Languedoc, France</i>	13.5	38.5	54
Grenache / Roussanne, Centenaire, Domaine Lafage <i>Roussillon, France</i>			55
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	14.5	41.5	58
Albariño, Lagar de Cervera <i>Galicia, Spain</i>			69

SMOOTH, TEXTURED, & OPULENT

Whites with more weight and texture that are more comfortable when partnered with bolder dishes. All roads don't lead to Chardonnay here, but this grape will always have a heavy presence in this area.

Verdeca, Talò, San Marzano <i>Puglia, Italy</i>	10.25	29.5	41
Rioja Blanco, Tempranillo Blanco, Nivarius  <i>Rioja, Spain</i>	12.25	35	49
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	14.75	42	59
Soave, Rocolo Grassi <i>Veneto, Italy</i>			60
Mâcon-Bussières Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	16.5	47	66
White Blend, Bradbourne, Brookdale Estate <i>Paarl, South Africa</i>			82
Chablis 1 ^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			95
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>			102
Meursault, Michel Gayot <i>Burgundy, France</i>			160

WHITE WINE

CRISP, BRIGHT & REFRESHING

Clean mouthwatering examples which are incredibly versatile with a wide range of dishes. Wines with crystalline purity and razor-like freshness are the order of the day here.

	175ML	CARAFE	BTL
Grenache Gris, Les Sardines <i>Roussillon, France</i>	8.75	25	35
Blanc de Blanc, Château Oumsiyat <i>Bekaa Valley, Lebanon</i>			36
Muscadet Sèvre et Maine sur Lie La Griffe, Chéreau Carré <i>Loire, France</i>			46
Gavi, Palás, Michele Chiarlo <i>Piedmont, Italy</i>	15	43	60
Grechetto, Fiorfiore, Roccafiore <i>Umbria, Italy</i>			70
Assyrtiko, Terre de Zeus, Navitas Winery 🍷 <i>Macedonia, Greece</i>			72
Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères 🍷 <i>Loire, France</i>			80

MAGNUMS

	BOTTLE
Sancerre, J. de Villebois <i>Loire, France</i>	168
Chablis 1 ^{er} Cru Montmains, Domaine Jean Goulley 🍷 <i>Burgundy, France</i>	189

ROSE WINE

Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	10.5	30	42
Miraflors Rosé, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>	13	37.5	52
Ultimate Provence Rosé, Côtes de Provence <i>Provence, France</i>	17.5	50	70
		MAGNUM	140

ORANGE WINE

White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.

Sauvignon Blanc, No es Pituko, Viña Echeverría <i>Valle de Curicó, Chile</i>	12	34	48
Amfòra Orange, Villa Noria 🍷 <i>Languedoc, France</i>	15.75	45	63

RED WINE

EARTHY, SPICY & MEDIUM-BODIED

175ML CARAFE BTL

These versatile reds are the perfect option if you want a wine that is packed with character but not too heavy. The hallmark of these wines is their marked freshness and spice.

Touriga Nacional, Santo Isidro de Pegões <i>Setúbal, Portugal</i>			38
Minervois, Caz'Ailes, Château d'Agel  <i>Languedoc, France</i>	10.5	30	42
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>			44
Syrah / Mouvedre / Viognier (SMV), Romans Bay, Lomond Wines <i>Cape Agulhas, South Africa</i>	11.5	33	46
Vallado Tinto, Quinta do Vallado <i>Douro, Portugal</i>	12	34.5	48
Côtes du Rhône, Saint Cosme <i>Rhône, France</i>	13.5	39	54
Crozes-Hermitage Rouge, Les Jalets, Paul Jaboulet Aîné <i>Rhône, France</i>			67
Château Preuillac, Cru Bourgeois, Médoc <i>Bordeaux, France</i>	17.25	49.5	69
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>			72
Initial de Desmirail, Margaux <i>Bordeaux, France</i>			102
Syrah, Estate Reserve, Lismore Estate Vineyards <i>Greyton, South Africa</i>			130

FIRE, SMOKE AND INTENSITY

We feel that the wines included here are the perfect synergy with produce cooked over fire. From grapes with firm tannins and freshness, to wines with plenty of toasty oak, these expressions come alive with this style of cooking.

Tannat, Piattelli Vineyards <i>Cafayate, Argentina</i>	14	40	56
Cabernet / Merlot, Hebo, Petra <i>Tuscany, Italy</i>	14.5	41.5	58
Grenache / Syrah, Narassa, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>			63
Syrah / Viognier, El Enemigo <i>Mendoza, Argentina</i>			74
Chianti Superiore, Villa Saletta <i>Tuscany, Italy</i>			75
Malbec, Tinto de la Casa, Matias Riccitelli <i>Mendoza, Argentina</i>			81
Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>			86
Touriga Nacional, Três Parcelas, Quinta da Romaneiro <i>Douro, Portugal</i>			102
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>			134

RED WINE

ROBUST & STRUCTURED

Big, structured reds that do exactly what you'd expect. Predominately dark, thick-skinned fruit dominate this section; these are perfect with heavier meat offerings. Lovers of Shiraz, Cabernet, Malbec, Zinfandel and similar, will be overjoyed with these options.

	175ML	CARAFE	BTL
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	13	37	52
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>			54
Malbec, Gran Terroir, Zorzal <i>Valle de Uco, Argentina</i>	15.5	44	62
Shiraz, Cliff Edge, Mount Langi Ghiran <i>Victoria, Australia</i>			70
Zinfandel, Dry Creek Valley, Peterson Winery <i>California, USA</i>			80
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien  <i>Rhône, France</i>			84
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>			116
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>			117

SOFT, SILKY & SUPPLE

Lighter in style but still packed with character. These reds are silky smooth and a great option for chilling. If you fancy a red with some grilled fish & white meat, then these will be the perfect dance partner.

Grenache, Les Sardines, Domaine Lafage <i>Roussillon, France</i>	8.75	25	35
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>	10.25	29.5	41
Cabernet Franc, Terroir Unico, Zorzal <i>Valle de Uco, Argentina</i>			49
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	14.5	41.5	58
Rosso di Montalcino, Poggio Alle Mura, Banfi <i>Tuscany, Italy</i>			77
Hautes-Côtes de Nuits, Domaine Les Astrelles  <i>Burgundy, France</i>			100
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>			126
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>			130

MAGNUMS

BOTTLE

Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.

Rioja, Spain

144

Châteauneuf-du-Pape, Domaine de la Solitude 

Rhône, France

202

Barolo, Castiglione, Vietti

Piedmont, Italy

268

DESSERT WINE

75ML BOTTLE

Late Harvest Sauvignon Blanc, Viña Echeverría **37.5CL**

Valle de Curicó, Chile

8.5

38

Black Muscat, Elysium, Quady **37.5CL**

California, USA

10.5

50

Sauternes, Château Suduiraut **37.5CL**

Bordeaux, France

13

60

Late Harvest Gewürztraminer, Terminum, Tramin **37.5CL**

Alto Adige, Italy

16

78

PORT

50ML BOTTLE

Late Bottled Vintage, Barros

Douro, Portugal

6

70

20 Year Old Tawny, Barros

Douro, Portugal

9

90

BEER & CIDER

BOTTLED

Curious Apple Cider 5.2%	6.5
Bero Edge Hill Hazy IPA 0.5%	6
Bero Kingston Golden Pilsner 0.5%	6
Beavertown Neck Oil 4.3%	7
Estrella Inedit 4.8%	6.5

DRAUGHT

Estrella Galicia 5.5%	7
The Coal Shed Hazy IPA 4.3%	7
Guinness 4.2%	7.5

SOFTS & JUICES

Coca-Cola	3.5
Diet Coke	3.5
Double Dutch Mixers	3.5
<i>Cucumber & Watermelon, Pomegranate & Basil, Pink Grapefruit Soda, Ginger Beer, Ginger Ale, Tonic, Skinny Tonic, Lemonade, Soda Water, Elderflower Tonic</i>	

Sparkling Water	4
Still Water	4
Eager Juice	3.5
<i>Apple, Orange, Pineapple, Cranberry, Tomato</i>	

HOT BEVERAGES

Cappuccino	4
Latte	4
Flat White	3.5
Single Espresso	3.5
Double Espresso	4
Americano	3.5

Hot Chocolate	3.5
Kinahan's Irish Whiskey Coffee	9.5
Teas	3
<i>English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea</i>	

SPIRITS SELECTION

Served as 50ml measures

GIN

58 & Co House Gin	9.5
58 & Co London Dry	11
58 & Co Apple & Hibiscus	11
Papa Salt	11
Caorunn	11
Ramsbury Raspberry & Wildflower	11.5
Ramsbury London Dry	11
Brighton	12
Martin Millers	10.5

VODKA

58 & Co House Vodka	9.5
58 & Co Triple Distilled	11
Belvedere	11
Ramsbury	11.5

BRANDY

Berney Calvados VSOP	10
Hennessy VS	12.5
Hennessy XO	42
Maxime Trijol VS	10
Maxime Trijol VSOP	13
Burnt Faith	10.5

RUM & CACHACA

Velho Barreiro Cachaca	8.5
Takamaka White	9.5
Takamaka Spiced	10
Takamaka Coconut	8.5
Takamaka Overproof	12.5
Doorlys XO	13
Gosling Black Seal	9.5
Diplomatico Mantuano	10.5
Plantation Pineapple	13
Pisco Barsol	11
Tidal Rum	11.5

NON ALCOHOLIC

Lyre's Amaretti	7
Lyre's London Dry	7
Lyre's Italian Orange	7
Lyre's White Cane	7

SAKE

Akashi-Tai Shiraume 75ML	8.5
Akashi-Tai Yuzu 75ML	9.5

WHISKEY

Glenfiddich 12 ^{yr}	12.5
Laphroaig 10 ^{yr}	13.5
Johnnie Walker Blue	40
Glenmorangie 10 ^{yr} Old Malt	12.5
Isle of Jura 18 ^{yr} Old Malt	19
Nikka Coffey Malt	15
Nikka From the Barrel	12.5
Suntory Hibiki Harmony	21
Kinahan's Irish	10
Evan Williams Bourbon	9.5
Rittenhouse Rye	10.5
Elijah Craig	12
Jack Daniels	9.5
Torabhaig	14

LIQUEURS

Absinthe Le Fée	13
Amaretto Disaronno	8
Amaro Montenegro	9
Baileys	8
Cointreau	8
Frangelico	8
Grand Marnier	8.5
Italicus	9.5
Pallini Limoncello	8
Chambord	8
Bepi Tosolini Sambuca	8
Bepi Tosolini Grappa Di Moscato	12
Aperol	9
Mr Black	8
Campari	9
Pimm's	9
Beesou Honey	8
Cocchi Americano Rosa	9.5
Cocchi Americano Bianco	9
Cocchi di Torino Rosso	9

TEQUILA & MEZCAL

Cazcabel Blanco	9.5
Cazcabel Reposado	10
Cazcabel Honey	10
Cazcabel Añejo	10.5
Cazcabel Coconut	10
Cazcabel Coffee	10
Los Siete Misterios	13
El Rayo Plata	11
El Rayo Reposado	11.5
Don Julio Añejo	21

