

# THE COAL SHED

## FEASTING SUNDAY menu 50pp

*Our menu is designed for the table - dishes are served to share, just as food cooked over fire should be.  
There's no need to pre-order individually; simply sit back, eat together, and enjoy the experience.*

### STARTERS

#### **Smoked Pork Belly\***

*Pickled Cucumber, Chipotle BBQ Sauce*

#### **Stracciatella\* (v)**

*Black Fig, Hazelnut, Moscato Dressing*

#### **Fennel Cured Salmon**

*Ponzu, Leek Oil, Kohlrabi, Dill*

### MAINS

#### **35-Day Aged Rump of Beef \***

#### **Roast Chicken \***

#### **Sirloin on the Bone \***

*All of our roasts are served with*

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**Garlic & Thyme Roast Potatoes \***

**Roast Carrots**

**Buttered Greens**

**Yorkshire Pudding**

### DESSERTS

#### **Blackberry Pavlova\* (vg)**

*Cardamom Cream, Pistachio*

(v) Vegetarian (vg) Vegan - \*Non Gluten Containing Ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.