



# THE COAL SHED

EVENTS MENU

A S T E R  
OF  
Σ FIRE Σ

# THE COAL SHED

## SET MENU 60PP

### STARTERS

#### **Smoked Pork Belly (gf)**

*Pickled Cucumber, Chipotle BBQ Sauce*

#### **Stracciatella (gf/v)**

*Black Fig, Hazelnut, Moscatel Dressing*

#### **Fennel Cured Salmon**

*Ponzu, Leek Oil, Kohlrabi, Dill*

### MAINS

#### **Chargrilled Rump Barrel 300g (gf)**

*Peppercorn Sauce*

#### **Fillet Steak 200g (gf)**

*+£8 supplement*

#### **Ribeye Steak 300g (gf)**

*+£10 supplement*

#### **Grilled Hen Of The Wood Mushroom (gf/vg)**

*Baked Rice, Mushroom Broth, Crispy Kale*

#### **Cod Fillet (gf)**

*Charred Hispi, Curried Mussel Sauce, Furikake Seasoning*

#### **Ancho Chile Marinated Chicken (gf)**

*Creamed Corn, Jalapeño Verde*

*All mains served with sharing sides*

#### **Beef Fat Chips (gf)**

*Maldon Salt*

#### **Charred Hispi Cabbage (gf/vg)**

*Confit Garlic*

#### **Winter Leaf Salad (gf/vg)**

*Citrus Dressing*

### DESSERTS

#### **Blackberry Pavlova (gf/v)**

*Cardamom Cream, Pistachio*

*(v) Vegetarian (vg) Vegan - (gf) 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.*

# THE COAL SHED

## FEASTING MENU 80PP

*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 (gf)**

*Pickled Cucumber, Chipotle BBQ Sauce*

#### **Stracciatella (gf/v)**

*Black Fig, Hazelnut, Moscatel Dressing*

#### **Fire Roasted Scallops**

*Nduja Butter, Garlic Herb Crumb*

#### **Fennel Cured Salmon**

*Ponzu, Leek Oil, Kohlrabi, Dill*

### MAINS

#### **Prime Rib (gf)**

#### **Chateaubriand (gf)**

#### **Porterhouse (gf)**

#### **The Coal Shed Sauces**

*Peppercorn (v) / Béarnaise (gf/vg) / Chimichurri (gf/v)*

*All mains served with sharing sides*

#### **Beef Fat Chips (gf)**

*Maldon Salt*

#### **Charred Hispi Cabbage (gf/vg)**

*Confit Garlic*

#### **Winter Leaf Salad (gf/vg)**

*Citrus Dressing*

### DESSERTS

#### **Blackberry Pavlova (gf/v)**

*Cardamom Cream, Pistachio*

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

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# THE COAL SHED

## SURF & TURF FEASTING MENU 100PP

*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 (gf)**

*Pickled Cucumber, Chipotle BBQ Sauce*

#### **Stracciatella (gf/v)**

*Black Fig, Hazelnut, Moscatel Dressing*

#### **Fire Roasted Scallops**

*Nduja Butter, Garlic Herb Crumb*

#### **Steak Tartare (gf)**

*Bone Marrow Mayonnaise, Potato Chips*

### MAINS

#### **Porterhouse (gf)**

#### **Chateaubriand (gf)**

#### **Argentinian Prawns**

#### **Monkfish (gf)**

*Woodland Mushrooms, Dianne Sauce*

#### **The Coal Shed Sauces**

*Peppercorn / Béarnaise (gf/vg) / Chimichurri (gf/v)*

*All mains served with sharing sides*

#### **Beef Fat Chips (gf)**

*Maldon Salt*

#### **Charred Hispi Cabbage (gf/vg)**

*Confit Garlic*

#### **Winter Leaf Salad (gf/vg)**

*Citrus Dressing*

### DESSERTS

#### **Chocolate Tart (v)**

*Crème Fraîche, Honeycomb*

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

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