

THE COAL SHED

SET MENU 60PP

STARTERS

Smoked Pork Belly (gf)

Pickled cucumber, chipotle BBQ sauce

Stracciatella (gf/v)

Smoked winter radish, raisin, caper vinaigrette, toasted buckwheat

Fennel Cured Salmon

Ponzu, leek oil, kohlrabi, dill

MAINS

Chargrilled Rump Barrel 300g (gf)

Béarnaise sauce

Fillet Steak 200g (gf)

+£8 supplement

Ribeye Steak 300g (gf)

+£10 supplement

Rotisserie Gunpowder Spiced Cauliflower (vg)

Coriander & coconut sauce, soft herb salad

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

Celeriac, Leek, Cheese Gratin (gf)

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)

Smoked winter radish, raisin, caper vinaigrette, toasted buckwheat

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

All mains served with sharing sides

Beef Fat Chips (gf)

Maldon salt

Celeriac, Leek, Cheese Gratin (gf)

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

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STARTERS

Smoked Pork Belly (gf)

Pickled cucumber, chipotle BBQ sauce

Stracciatella (gf/v)

Smoked winter radish, raisin, caper vinaigrette, toasted buckwheat

Fire Roasted Scallops

Nduja butter, garlic herb crumb

Steak Tartare (gf)

Garlic mayonnaise, potato chips

MAINS

Porterhouse (gf)

Chateaubriand (gf)

Grilled Atlantic Prawns (gf)

Prawn head butter, burnt lime

Monkfish (gf)

Woodland mushrooms, Diane sauce

The Coal Shed Sauces

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

All mains served with sharing sides

Beef Fat Chips (gf)

Maldon salt

Celeriac, Leek, Berkswell Cheese Gratin (gf)

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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