

# THE COAL SHED

## THREE COURSE SET MENU 60PP

### STARTERS

#### Charred Watermelon (gf/v)

*Whipped feta cheese, pomegranate molasses & mint*

#### Spicy Tuna Tostada (gf)

*Sriracha mayo, grilled pineapple, sesame seeds*

#### Steak Tartare

*Smoked oyster mayonnaise, matchstick potatoes*

### MAINS

#### Rump Steak 300g (gf)

*Béarnaise sauce*

#### Fillet Steak 200g (gf)

*+£8 supplement*

#### Ribeye Steak 300g (gf)

*+£10 supplement*

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

*Green pepper & lemon tahini, spring onion, pine nut crumb*

#### Grilled Butterflied Seabass (gf)

*Ox heart tomato, sauce vierge*

#### Smoked Blythburgh Pork Belly Rib (gf)

*Monkey Gland glaze, cabbage & red jalapeño slaw*

*All mains served with sharing sides*

#### Beef Fat Chips (gf/vo)

*Maldon salt*

#### Mixed Salad Leaves (gf/v)

*Burnt honey vinaigrette*

#### Tenderstem Broccoli (gf/v)

### DESSERTS

#### Pavlova (gf/v)

*Vanilla ice cream, black pepper strawberries*

*(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

#### **Wild Seabass Crudo** (gf)

*Burnt orange, shaved fennel & yuzu chilli dressing*

#### **Steak Tartare**

*Smoked oyster mayonnaise, matchstick potatoes*

#### **Romaine Caesar Salad** (vo)

*Anchovies, Parmesan, croutons*

#### **Fire Roasted South Coast Scallops** (gf)

*Black garlic & lemon butter*

### MAINS

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

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

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

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

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

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*All mains served with sharing sides*

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

*Maldon salt*

#### **Mixed Salad Leaves** (gf/v)

*Burnt honey vinaigrette*

#### **Garlic Butter Roasted Mushrooms** (gf/v)

### DESSERTS

#### **Baked Vanilla Cheesecake**

*Black pepper strawberries*

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

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## SURF & TURF FEASTING MENU IOOPP

*A celebration of connection, flavour, and the primal joy of sharing food as it was always meant to be enjoyed. Each dish arrives ready to be passed, explored, and savoured together, echoing the warmth and theatre of cooking over an open flame. There's no need for formalities or individual orders. Simply settle in, let go, and allow the experience to unfold naturally.*

### STARTERS

**Fire Roasted South Coast Scallops** (gf)  
*Black garlic & lemon butter*

**Steak Tartare**  
*Smoked oyster mayonnaise, matchstick potatoes*

**Grilled Green Asparagus** (v)  
*Shimeji mushroom, hollandaise, hazelnut pangrattato*

**Charred Watermelon** (gf/v)  
*Whipped feta cheese, pomegranate molasses & mint*

### MAINS

**Porterhouse** (gf)

**Chateaubriand** (gf)

**Wood Fired Argentinian Split Prawns** (gf)  
*Garlic, citrus herb butter*

**Grilled Tuna Steak** (gf)  
*Wild fennel, chimichurri*

**The Coal Shed Sauces**  
*Peppercorn / Béarnaise (gf/v) / Chimichurri (gf/v)*

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*All mains served with sharing sides*

**Beef Fat Chips** (gf/vo)  
*Maldon salt*

**Mixed Salad Leaves** (gf/v)  
*Burnt honey vinaigrette*

**Tenderstem Broccoli** (gf/v)

### DESSERTS

**Chocolate Torte** (gf/v)  
*Calamansi, torched meringue, lemon balm*

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