

THE COAL SHED

THREE COURSE SET MENU 60PP

STARTERS

Watermelon Salad (v)

Whipped feta cheese, mint, cucumber

Spicy Tuna Tostada

Sriracha mayo, grilled pineapple, sesame seeds

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

MAINS

Rump Steak 300g

Béarnaise sauce

Fillet Steak 200g

+£8 supplement

Ribeye Steak 300g

+£10 supplement

Crispy Aubergine (vg)

Pomegranate cous cous, labneh & harissa dressing

Grilled Butterflied Seabass

Ox heart tomato, sauce vierge

Smoked Blythburgh Pork Belly Rib

South African BBQ sauce, cabbage & red jalapeño slaw

All mains served with sharing sides

Beef Fat Chips (vo)

Maldon salt

Mixed Salad Leaves (v)

Burnt honey vinaigrette

Tenderstem Broccoli (v)

DESSERTS

Pavlova (v)

Vanilla ice cream, black pepper strawberries

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan.

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

Salmon Crudo

Passionfruit ponzu dressing, radish & coriander cress

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

Romaine Caesar Salad (vo)

Anchovies, Parmesan, croutons

Fire Roasted South Coast Scallops

Chilli crunch honey butter, pancetta

MAINS

Prime Rib

Chateaubriand

Porterhouse

The Coal Shed Sauces

Peppercorn / Béarnaise (v) / Chimichurri (v)

All mains served with sharing sides

Beef Fat Chips (vo)

Maldon salt

Mixed Salad Leaves (v)

Burnt honey vinaigrette

Garlic Butter Roasted Mushrooms (v)

DESSERTS

Baked Vanilla Cheesecake

Black pepper strawberries

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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

Chilli crunch honey butter, pancetta

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

Grilled Green Asparagus (v)

Shimeji mushroom, hollandaise, hazelnut pangrattato

Watermelon Salad (v)

Whipped feta cheese, mint, cucumber

MAINS

Porterhouse

Chateaubriand

Wood Fired Argentinian Split Prawns

Garlic, citrus herb butter

Grilled Tuna Steak

Wild fennel, chimichurri

The Coal Shed Sauces

Peppercorn / Béarnaise (v) / Chimichurri (v)

All mains served with sharing sides

Beef Fat Chips (vo)

Maldon salt

Mixed Salad Leaves (v)

Burnt honey vinaigrette

Tenderstem Broccoli (v)

DESSERTS

Chocolate Tart (v)

Black cherries, chantilly

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan.

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