

THE COAL SHED

FESTIVE SET MENU 70PP

British Rock Oyster ^{4 each}

Beef fat fried, truffle celeriac

SNACKS

36-Hour Fermented Sourdough ^(v)

Salted butter

STARTERS

Black Fig & Bitter Leaf Salad ^(v)

Stilton blue cheese, green apple, salted walnuts

Ignalat Burrata ^(vo)

Fire roasted peppers, 'nduja, green olives, grilled sourdough

Chilli Lime Prawn Tostada

Lettuce, ancho pepper aioli

MAINS

Coal Shed Roast Turkey Breast

Sausage meat stuffing, maple glazed pigs in blankets

Cranberry Harissa Glazed Salmon

Pink peppercorn, roast cauliflower puree, fennel salad

Shorthorn Ribeye Steak

Béarnaise sauce

All mains served with sharing sides

*Garlic roasted potatoes with rosemary, honey glaze carrots, braised red cabbage,
roasted Brussel sprouts with chestnuts & bacon*

DESSERTS

Chocolate Fondant ^(v)

Cocoa nib tuille, vanilla ice cream

Pavlova ^(vg)

Chantilly, spiced winter berries

Treacle Tart ^(v)

Clotted cream



British Cheese Selection ^{12pp supplement}

Spiced chutney, crackers



Homemade Mince Pies ^{for the table}

(v) Vegetarian - (vo) Vegetarian Option Available - (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.

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