

THE COAL SHED

FESTIVE SHARING MENU 85PP

British Rock Oyster 4 each

Beef fat fried, truffle celeriac

SNACKS

36-Hour Fermented Sourdough (v)

Salted butter

Burnt Onion Dip (v)

Root vegetable crisps

Gordal Olives (vg)

STARTERS

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

Roast Scallops

Chilli & honey butter, crispy pancetta

Roasted beetroots (vg)

Cashew hummus, blackberry dressing, sorrel leaves

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 Chateaubriand

Bone marrow, shallot & red wine

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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