

THE COAL SHED

THREE COURSE SET MENU 60PP

STARTERS

Roasted Beetroots (vg)

Cashew hummus, blackberry dressing, sorrel leaves

Chilli Lime Prawn Tostada

Lettuce, ancho pepper aioli

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

MAINS

Rump Steak 300g

Béarnaise sauce

Fillet Steak 200g

+£8 supplement

Ribeye Steak 300g

+£10 supplement

Roasted Cauliflower Steak (vg)

Pickled walnut, raisin & caper dressing

Grilled Butterflied Sea Bass

Winter tomatoes, sauce vierge

Smoked Koji Beef Cheek

Cavolo Nero, fermented chilli, crispy beef fat crumb

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)

Chantilly, mulled Winter berries

(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

Ignalat Burrata (v)

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

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

Sourdough Treacle Tart

Clotted cream

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VEGETARIAN MENU

STARTERS

Black Fig & Bitter Leaf Salad (v)

Stilton blue cheese, green apple, salted walnuts

Miso Pumpkin Tostada (vg)

Almond yoghurt, green harissa, pumpkin seeds

Romaine Caesar Salad (v)

Parmesan, croutons

Roasted Beetroots (vg)

Cashew hummus, blackberry dressing, sorrel leaves

Ignalat Burrata (v)

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

MAINS

Roasted Cauliflower Steak (vg)

Pickled walnut, raisin & caper dressing

Crispy Sweet Potato (vg)

Red Thai coconut, kaffir lime, salted peanuts

SIDES

Mixed Salad Leaves (v)

Burnt honey vinaigrette

Chips (v)

Maldon salt

Garlic Butter Roasted Mushrooms (v)

Tenderstem Broccoli (v)

Four Cheese Mac 'n' Cheese (v)

DESSERTS

Pavlova (v)

Chantilly, mulled Winter berries

(v) Vegetarian - (vg) Vegan.

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