THE COAL SHED

FESTIVE SHARING MENU 85PP

British Rock Oyster 5 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 peppercorns, roast cauliflower purée, fennel salad

Shorthorn Chateaubriand
Bone marrow, shallot & red wine

All mains served with sharing sides
Garlic roasted potatoes with rosemary, honey glazed carrots, braised red cabbage, roasted Brussel sprouts with chestnuts & bacon

DESSERTS

Chocolate Fondant *(v)*
Cocoa nib tuile, 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.


THE COAL SHED
MASTERS OF FIRE