

The restaurant is set over two floors with a private dining room and mezzanine level available for private hire.

Open daily from 12-10pm, diners can watch the chefs at work in the open kitchen or view the Tower of London from the floor to ceiling windows.





The restaurant is on two levels and offers flexible entertaining space for all types of celebrations. With floor to ceiling windows and bespoke design, the restaurant has a real feel of contemporary elegance.

The mezzanine level on the first floor has been designed with events in mind. This space provides exible dining, and can accommodate up to 46 diners for a sit down meal.

MEZZANINE HIRE

SEA

SEATED 46 | STANDING 55



A beautifully designed, intimate private dining room for up to 14 guests on one table or up to 20 over two tables.

SEATED 14 | STANDING 20

# FLOOR PLAN | GROUND FLOOR

# FULL EXCLUSIVE HIRE

Seated 100 | Standing 150

## FULL TERRACE



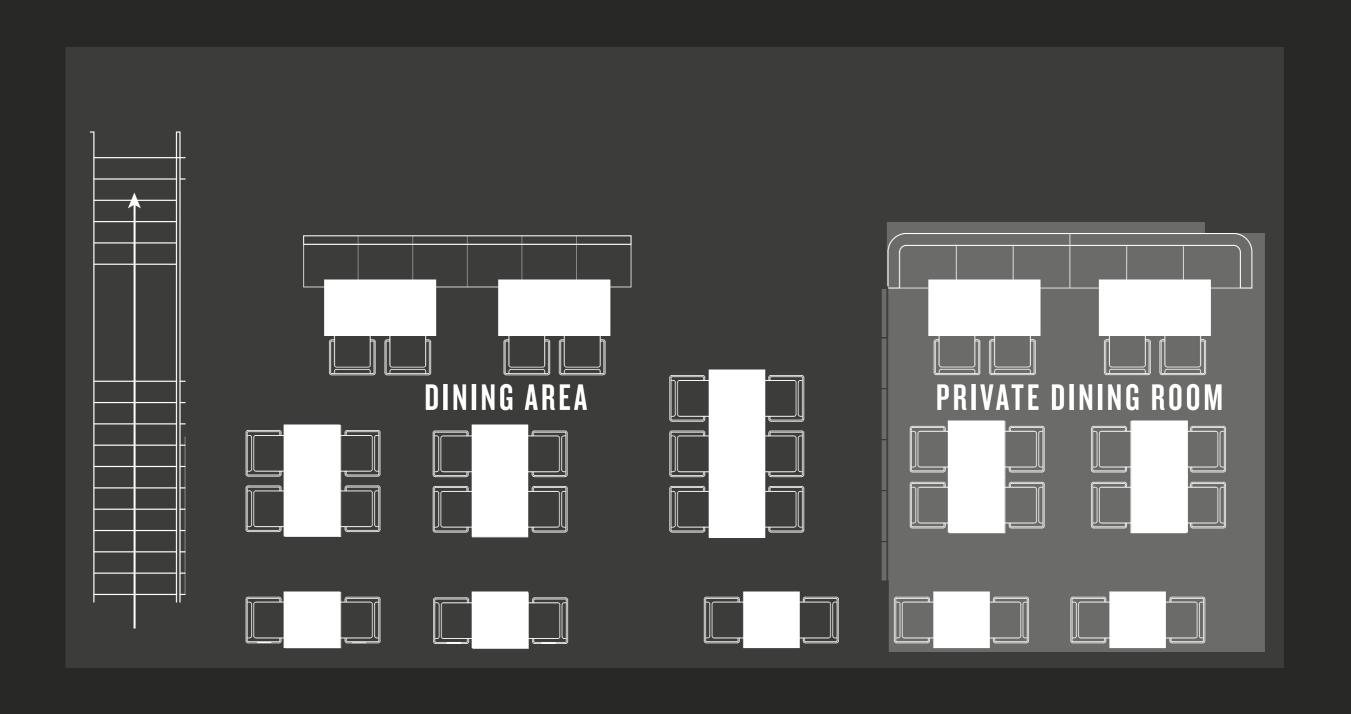


# FULL MEZZANINE HIRE

Seated 46 | Standing 55

## PRIVATE DINING

Seated 14 | Standing 20





## OUR FOOD & DRINK

he menu celebrates seasonal, sustainable meat and seafood, including a range of 35-day, dryaged Scottish steaks from the Lake District that are expertly cooked on hot coals. The daily changing specials board features rare breed cuts from specialist farms. For seafood fans, there is a selection of fresh fish and crustaceans from the South Coast. Be sure to try the sharing steaks and whole fish for a dining experience to remember.

Every Sunday, the restaurant puts on a full sharing roast, complete with all the trimmings. We celebrate meat, fire, fish and our menus reflect this with choice of a set menu or a sharing feasts to wow your guests. Our expert bar team is on hand to match the perfect wine or cocktail for your party.

## SAMPLE MENU

#### SNACKS

Local Sourdough Bread & Butter

Marinated Olives, Spiced and Smoked Nuts,

BBQ Pork Croquettes, Sauce Gribiche

## STARTERS

Citrus Cured Loch Duart Salmon
Avocado, Orange, Pickled Kumquat
Heirloom Tomato Gazpacho,
Barbequed Octopus, Chorizo, Burnt Cucumber Salad
Burrata, Violet Artichoke, Tomato, Romanesco

#### MAINS

Pan Fried Cod, Confit Tomatoes, Minted Peas, Baby Gem
Herdwick Lamb Rump
Broccoli, Almonds, Smoked Anchovy Hollandaise
Courgette Fritters, Tomato Fondue, Rocket, Pistachio Pesto

### **DESSERTS**

Virunga Chocolate Pot, Vanilla Ice Cream, Cherries & Hazelnut Strawberry & Mint, Champagne Sabayon, Yoghurt Sorbet Neal's Yard Cheeses, Chutney & Crackers





## LOCATION & CONTACT

#### The Coal Shed London

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