



THE
**COAL
SHED**
LONDON

PRIVATE DINING & GROUP MENUS

2024

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CHAMPAGNE & SPARKLING

Prosecco Superiore Brut, Sacchetto9 Veneto, Italy	8.5 45
Veuve Clicquot Brut, Yellow Label Champagne, France	16 85
Veuve Clicquot, Rosé Champagne, France	110

SNACKS ON ARRIVAL

Chargrilled Sourdough Marmite Butter	5
Montgomery Rarebit Gougere Branston Pickles	7
Smoked Chicken Croquettes Romesco Sauce	8

GROUP MENU

£45 FOR 2 COURSES £55 FOR 3 COURSES

Pre-orders required for groups of 8 and above

STARTERS

Glazed Pork Belly | Salsa Verde | Crushed Peas | Tartar Sauce
Citrus Cured Salmon Pastrami | Dill | Mayo | Pickled Cucumber
Golden Beetroot | Caramelised Endive | Blood Orange | Crispy Nori

MAINS

225g Salt Aged Sirloin of Beef
Smoked Onion Purée | Triple Cooked Chips | Bernaise
Poached Day-Boat Cod
Home-Made Bacon | Wild Garlic Mayonnaise
Salt Baked Celeriac
Mushroom Ketchup | Chestnut Granola | Green Peppercorn Sauce
(Extra sides for the table sold seperately)

DESSERTS

Meringue Pavlova | Blackberries | Lime | Pistachio
Dark Chocolate Delice | Kirsch Caramel | Crème Fraiche | Almonds
Vanilla Seed Crème Brulee | Caramelised Banana | Almonds
(£10pp as an additional course)

Selection of teas and filter coffee available for the group £3 supplement per person

Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.



THE COAL SHED

PRIVATE DINING & GROUP MENUS

£85 GROUP FEASTING MENU

*Our feasting menu comprise a selection of snacks, starters, mains and puddings served sharing style for the table .
No pre-order required. Please note Vegan & Vegetarians can be catered for seperately.*

SNACKS

Poached Oysters | Shallot Vinegar | Lemon
Chargrilled Sourdough | Marmite Butter
Montgomery Rarebit Gougere | Branston Pickle

TO START

Spiced Tuna Tartar | Avocado | Crispy Wonton | Spring Onion
Glazed Pork Belly | Salsa Verde | Crushed Peas | Tartar Sauce
Golden Beetroot | Caramelised Endive | Blood Orange | Crispy Nori

MAINS

Chargrilled 35 Day Aged Prime Rib
Salt Aged Beef Chateaubriand | Smoked Onion Purée
Char Sui Monkfish | Chinese Broccoli | Onions

Sides For The Table

*Triple Cooked Chips | Charred Iceberg Wedge, Blue Cheese Dressing | Roasted Spring
Courgettes, Sauce Vierge | Green Peppercorn Sauce | Chimichurri Sauce*

DESSERTS

Meringue Pavlova | Blackberries | Lime | Pistachio
Dark Chocolate Delice | Kirsch Caramel | Crème Fraiche | Cherries
Vanilla Seed Crème Brûlée | Caramelised Banana | Almonds

Selection of Neil's Yard Artisan Cheese | Quince | Crackers

(£10pp as an additional course)

Selection of teas and filter coffee available for the group £3 supplement per person

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FULL DRINKS LIST AVAILABLE ON WEBSITE