

THE COAL SHED

CANAPÉ MENU

The canapé menu provides an option for casual standing events, ensuring a seamless guest experience. A minimum of 20 guests is required, with at least 4 canapés per person, offering a convenient dining solution for any occasion.

SEAFOOD

MEAT

VEGETABLE

COLD

£3.5 EA

Sussex Blue Lobster

Crispy Filo, White Crab Salad, Avruga Caviar, Chive

Scottish Smoked Salmon En Croûte

Dill Crème Fraîche, Salmon Roe, Brioche Crisp, Nasturtium

California Roll

Devon Crab, Avocado, Wakame, Pickled Cucumber

Tuna Tartare Taco

Corn, Chipotle Chilli, Radish

King Prawn Caesar

Gem Heart, Aioli, Sun-Blushed Cherry Tomato

COLD

£3.5 EA

Fillet Steak Tartare 'Taco'

Corn, Avocado, Pickled Daikon

Goose Liver Pâté

Morello Cherry, Kirsch Caramelised Peppercorn

Roast Rib of Beef

Horseradish, Potato Blini, Bread & Butter Pickle

The Reuben

Pastrami, Swiss Cheese, Sauerkraut, Mustard

Lemongrass Chicken Larb

Toasted Ground Rice, Gem Heart, Thai Chilli

COLD

£3 EA

Heritage Tomato Tartare 'Taco' (vg)

Corn, Avocado, Pickled Fennel

Papaya Som Tam (v)

Toasted Peanut, Gem Heart, Thai Chilli

California Roll (v)

Compressed Watermelon, Avocado, Wakame, Pickle Cucumber

Caesar (v)

Gem Heart, Aioli, Sun-Blushed Cherry Tomato

Heritage Beetroot (vg)

Tofu, Pomegranate, Radicchio

HOT

£4 EA

Oyster Rockefeller

Pernod, Spoon Leaf Spinach, Aged Parmesan

Salt & Pepper Baby Squid

Chilli, Basil, Smoked Garlic

Blue Prawn Toast

Black Sesame, Galangal, Coriander

Tempura Scottish Scallop

Nori Seaweed, Lime, Jalapeño Dip

King Salmon Satay

Peanut, Bird's Eye Chilli, Ginger

HOT

£4 EA

Smoked Lamb Shoulder 'Cigars'

Yoghurt, Ras el Hanout, Filo

Korean Chicken Slider

Milk Bun, Pickle Slaw, Gochujang Mayo

Corn-Fed Chicken Yakitori

Aged Tamari, Toasted Sesame, Basil

Duroc Pork Meatball

Aged Parmesan, Rosemary Flatbread, San Marzano Ragu

Steakhouse Burger Slider

Salt-Aged Beef Patty, Dill Pickle, Smoked Cheddar, Milk Bun

HOT

£3 EA

Smoked Aubergine 'Cigars' (v)

Yoghurt, Rase el Hanout, Filo

Korean Cauliflower Slider (v)

Milk Bun, Pickled Slaw, Gochujang Mayo

Zucchini Yakitori (vg)

Aged Tamari, Toasted Sesame, Basil

Lipstick Pepper Dumpling (v)

Ginger, Chilli, Soy

Popcorn Broccoli (vg)

Lemon, Sesame, OK Sauce

(v) - vegetarian (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.