

THE COAL SHED

CHAMPAGNE & SPARKLING

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

SNACKS ON ARRIVAL

3-Year-Old Rock Oysters Yuzu Pear Nasturtium	4.5
48 Hour Fermented Sourdough Jersey Butter Maldon Sea Salt	4.5
Short Rib BBQ Puffs Miso Mustard Apple Kombu	7.5

£55 THREE COURSE MENU

£48 FOR TWO COURSES - AVAILABLE LUNCH ONLY

Pre-orders required for groups of 8 and above

STARTERS

Fire Seared Angus Iron Steak Crudo Tempura Broccolini | Manchego Cheese | Wild Pea | Truffle Mustard Dressing
Wood-Fired Sea Trout Ratte Potato | Breakfast Radish | Charcoal Tofu | Sorrel
Smoked English Peas On Toast (Vg) Fermented Sourdough | Kyoto Cucumbers | Tempura White Onion | Nasturtium

MAINS

300g Sirloin Triple Cooked Chips | Watercress | Béarnaise
Josper Roasted Wild Stone Bass Summer Truffle Gnocchi | Cauliflower | Broad Beans | Fennel
Wood Roasted Zucchini (Vg,N) Piquillo Romesco | Bulgur Wheat | Wild Herb Caper Verde | Burn Spring Onion Oil

DESSERTS

Dark Chocolate Summer Cherries | Cacao Biscuit | Vanilla Crème Fraîche
Caramel Date Pudding Honey Ice Cream | Medjool Date Toffee | Honey Comb

Selection Of British Artisanal Cheeses Fruit | Chutney | Crackers
(10pp As An Additional Course)

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

SIDES

Summer Leaf Salad Ponzu Pickles Garlic Roasted Bread Burnt Citrus Dressing	6	Coal-Fired Garden Greens Chilli Garlic Ginger Black Soy Vinegar	6
Fat Chips Maldon Sea Salt	6	Blistered Tomatoes Charred Lemon Shallot Dressing Basil	6
Spiced Fries Espellette Pepper Confit Garlic Aged Parmesan Chives	6	Pomme Purée Butter Jersey Cream Summer Truffle	6
Spinach Rockerfeller Pernod Green Pepper Aged Parmesan	6	Mac N Cheese Elbow Pasta Cheese Fondue Garlic Crumb	6

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

£85 GROUP FEASTING MENU

*Our feasting menu comprises of 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 separately.*

SNACKS

3-Year-Old Rock Oysters Yuzu | Pear | Nasturtium
48 Hour Fermented Sourdough Jersey Butter | Maldon Sea Salt
Short Rib Bbq Puffs Miso Mustard | Apple | Kombu

STARTERS

Grilled Atlantic Prawns Chipotle Chilli | Mango | Macadamia Nut | Noilly Pratt Butter
Fire Seared Angus Iron Steak Crudo Tempura Broccolini | Manchego Cheese | Wild Pea
Smoked English Peas On Toast (Vg) Fermented Sourdough | Kyoto Cucumbers | Tempura White Onion | Nasturtium

MAINS

Chargrilled 35 Day Aged Porterhouse
Josper Roasted Wild Stone Bass Summer Truffle Gnocchi | Cauliflower | Broad Beans | Fennel

Sides

Triple Cooked Chips | Garden Greens | Salad

Sauces

Béarnaise | Green Peppercorn | Chimichurri

(Served for the whole table)

DESSERTS

Dark Chocolate Summer Cherries | Cacao Biscuit | Vanilla Crème Fraîche
Caramel Date Pudding Honey Ice Cream | Medjool Date Toffee | Honey Comb

Selection Of British Artisanal Cheeses Fruit | Chutney | Crackers
(10pp As An Additional Course)

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