

THE  
—  
COAL SHED

Festive

Menu

MASTERS  
OF  
FIRE

—  
Since 2011

A festive feast over flame. The image features a central cast-iron skillet filled with sliced pork chops and sausages, garnished with fresh herbs. The skillet is set against a backdrop of greenery, including pine branches and eucalyptus leaves, with a lit candle in a glass holder to the left. The text 'A FESTIVE FEAST OVER FLAME' is overlaid in large, white, bold, sans-serif font.

**A  
FESTIVE  
FEAST  
OVER  
FLAME**

THE  
**COAL SHED**

**THE COAL SHED IS THE  
IDEAL VENUE FOR PERSONAL  
CELEBRATIONS, CONFERENCE  
DINNERS, CORPORATE EVENTS,  
AND INTIMATE WEDDINGS.**

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The restaurant is set over two floors with the main dining room and bar on the ground floor and a private dining room on the first floor. Both the private dining room and restaurant can be hired.



# THE COAL SHED

Festive Sharing Menu

## SNACKS

Market Oysters ..... 4½ ea.  
Local Sourdough Bread Smoked Miso Butter (v)

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## STARTERS

Tiger Prawn Cocktail Little Gem, Wasabi, Avocado, Lime\* (DF) (v)  
Smoked Pork Belly Ribs Szechuan Pepper Glaze, Radish Slaw\* (DF)  
Buffalo Milk Burrata Winter Squash, Kale, Pumpkin Seeds, Chilli Oil (v) (DF)

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## MAIN COURSE



Porter House 45 Day, Salt-Aged Irish Cattle\*  
8 Hour Smoked Short Rib of Beef Coffee BBQ Rub, Rosemary, Onions\*  
Glazed Turkey Crown Cranberry Molasses, Merguez Pigs in Blankets\*

### Table served with:

Chunky Triple Cooked Chips, Seasonal Vegetables, Trimmings & Sauces\*

Pescetarian option

Char-Grilled Monkish Steamed Mussels & Vadouvan Butter\*

Vegetarian option

Salt Baked Celeriac Mushroom Ketchup, Chestnut Granola, Green Peppercorn Sauce

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## DESSERT

Kirsch & Dark Chocolate Nemesis Sour Cherry Caramel,  
Vanilla Crème Fraiche (v)

Selection of Artisan Cheese Quince, Crackers  
(£6 to add as an additional course)

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**48**  
**TWO COURSE**  
(Lunch only)

**55**  
**THREE COURSE**

## INDULGE IN OUR FESTIVE FEASTING SHARING MENU AT THE COAL SHED

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Indulge in our festive feasting sharing menu at The Coal Shed Where we specialise in cooking over fire and coal, infusing every dish with rich, smoky flavours. Our commitment to using fresh, locally-sourced produce ensures that each bite is a celebration of the region's finest ingredients. From succulent cuts of meat to seasonal vegetables, this menu is perfect for a special occasion. Join us for a memorable dining experience that captures the essence of local cuisine cooked to perfection.



# THE COAL SHED

Private Dining & Group Menus.

## **85** GROUP FEASTING MENU

### SNACKS

Market Oysters ..... 4½ ea.

Local Sourdough Bread Smoked Miso Butter (v)

Truffled Arancini 36 Month Aged Parmesan

Ox Cheek Doughnuts Homemade Sriracha

### STARTERS

Torched Salmon Truffle Hot Sauce, Pickled Turnip, Shiso\* (DF)

Tiger Prawn Cocktail Little Gem, Wasabi, Avocado, Lime\* (DF)

Smoked Pork Belly Ribs Szechuan Pepper Glaze | Radish Slaw\* (DF)

Buffalo Milk Burrata Winter Squash, Kale, Pumpkin Seeds, Chilli Oil (v)

### MAIN COURSE

Chateaubriand 45 Day Salt-Aged Irish Cattle\*

Bone-in Prime Rib 45 Day Salt-Aged Irish Cattle\*

Glazed Turkey Crown Sage & Cranberry Molasses, Merguez Pigs in Blankets\*

Char-Grilled Monkish Steamed Mussels & Vadouvan Butter\*



Table served with:

Chunky Triple Cooked Chips, Seasonal Vegetables, Trimmings & Sauces\*

### DESSERT

Kirsch & Dark Chocolate Nemesis Sour Cherry Caramel,  
Vanilla Crème Fraiche (v)

Meringue Pavlova Lime & Orange Curd, Blackberries, Pistachios

Selection of Artisan Cheese Quince, Crackers  
(£6 to add as an additional course)



**MAKE  
IT  
REALLY  
SPECIAL**

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**DON'T FORGET TO PRE ORDER  
YOUR FAVOURITE DRINKS**

**MASTER  
OF  
FIRE**

—  
Since 2011

THE  
**COAL SHED**