

# THE COAL SHED

## DRINKS MENU

### COCKTAILS

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Cacao Negroni	<i>58 &amp; Co. London Dry Gin, Cacao-Infused Campari, Martini Rubino</i>	<b>13.5</b>
Fat Old Fashioned	<i>Beef Fat Washed Evan Williams, Angostura Bitters, Demerara Sugar, Salt</i>	<b>13</b>
Fudge Espresso Martini	<i>Burnt Faith Brandy, Date, Mr Blacks, Solo Coffee</i>	<b>12</b>
Apricot & Fig Margarita	<i>Cazcabel Reposado, Fig Agave, Apricot Brandy, Creme de Peche, Lime</i>	<b>13</b>
Mandarin Whiskey Sour	<i>Kinahan's Irish Whiskey, Liqueur de Mandarine, Spiced Honey, Lime, Lemon, Egg White <b>VEO</b></i>	<b>14</b>
Spiced Pear Daiquiri	<i>Cut Spiced Rum, Creme de Poire, Lime</i>	<b>13</b>
Blackberry Spritz	<i>58 &amp; Co. Triple Distilled Vodka, Blackberry, Lemon, Barros LBV Port, Prosecco</i>	<b>13.5</b>
Spicy Guava Margarita	<i>Cazcabel Blanco, Guava, Rocotto Agave, Lime</i>	<b>12.5</b>

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### LOW & NO

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Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Ginger Beer</i>	<b>9</b>
Lemongrass Mojito	<i>Lemongrass, Lime, Pink Grapefruit Soda</i>	<b>9</b>
Pineapple Zen	<i>Lyre's London Dry, Pineapple, Green Tea, Lemon, Hibiscus</i>	<b>9</b>

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*What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.*



## CHAMPAGNE

			125ML	BOTTLE
<b>NV</b>	Veuve Clicquot Brut, Yellow Label	Champagne, France	16.5	90
			<b>MAGNUM</b>	<b>180</b>
<b>NV</b>	Veuve Clicquot, Rosé	Champagne, France	20	110
<b>NV</b>	Duval-Leroy, Femme de Champagne Brut, Grand Cru	Champagne, France		140
<b>2018</b>	Pol Roger, Brut Vintage	Champagne, France		170
<b>2013</b>	Dom Perignon	Champagne, France		285

## SPARKLING

			125ML	BOTTLE
<b>NV</b>	Prosecco Superiore Brut, Asolo, Sacchetto	Veneto, Italy	8.5	45
<b>2019</b>	Llopart, Corpinnat Brut Nature Reserva 	Penedes, Spain		55
<b>NV</b>	Ridgeview, Bloomsbury Brut	Sussex, England	12.5	70
<b>NV</b>	Ridgeview, Fitzrovia Rosé	Sussex, England		80
<b>2013</b>	Hoffmann & Rathbone, Blanc de Blancs	Sussex, England		105

## FINE WINES BY THE GLASS



Coravin is unique in that it enables us to serve you some incredible wines by the glass without pulling the cork. By doing so, the natural ageing process is not disturbed and leaves the wine protected from oxygen, and therefore in perfect condition.

### WHITE

			125ML
	Chablis 1 <sup>er</sup> Cru Vosgros, Thomas Labille	Burgundy, France	17.5
	Assyrtiko, Thalassitis, Gaia Wines	Santorini, Greece	18
	Chardonnay, Sta. Rita Hills, Sanford	California, USA	19
	Savigny-Lès-Beaune, Ropiteau Frères	Burgundy, France	20
	Meursault, Michel Gayot	Burgundy, France	29

### RED


	Valpolicella Superiore, Rocolo Grassi	Veneto, Italy	18
	Initial de Desmirail, Margaux	Bordeaux, France	20
	Syrah, G.P.S. Series, Kershaw Wines	Klein River, South Africa	20.5
	Châteauneuf-du-Pape, Les Cailloux, André Brunel	Rhône, France	22.5
	Ribera del Duero, El Espino, Áster	Ribera del Duero, Spain	22.5
	Pinot Noir, Carneros, Scribe Winery	California, USA	24
	Brunello di Montalcino, Pinino	Tuscany, Italy	25
	Barolo, Castiglione, Vietti	Piedmont, Italy	26
	Volnay Vieilles Vignes, Sylvain Debord	Burgundy, France	26
	Barbaresco, Tulin, Pelissero	Piedmont, Italy	27
	Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	Rioja, Spain	29
	Gevrey-Chambertin, Domaines Les Astrelles	Burgundy, France	31.5

## BY THE GLASS & CARAFE

### WHITE

	I75ML	CARAFE	BTL
Vermentino, Chevanceau <i>Vin de France</i>	8	22.5	32
Blanc de Blanc, Château Oumsiyat <i>Bekaa Valley, Lebanon</i>	8.25	23.5	33
Verdeca, Talò, San Marzano <i>Puglia, Italy</i>	9.75	28	39
Muscadet Sèvre et Maine sur Lie La Griffé, Chéreau Carré <i>Loire, France</i>	10.5	30	42
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	11	31.5	44
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	13	37	52
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	13.5	38.5	54
Albariño, Lagar de Cervera <i>Galicia, Spain</i>	14.25	41	65
Mâcon-Bussièrès Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	15.5	44	62

### ROSE

Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	10	28.5	40
Sainte-Victoire Rosé,  Château Grand Boise <i>Provence, France</i>	14.5	41.5	58

### ORANGE

Amfòra Orange, Villa Noria  <i>Languedoc, France</i>	14.5	41.5	58
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### RED WINE

	I75ML	CARAFE	BTL
Marselan, Chevanceau <i>Vin de France</i>	8	23	32
Touriga Nacional, Santo Isidro de Pegões <i>Setúbal, Portugal</i>	8.25	23.5	33
Minervois, Caz'Ailes, Château d'Agel <i>Languedoc, France</i>	9.5	27	38
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>	10	28.5	40
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	12	34.5	48
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>	12.25	35	49
Syrah, Mason Road, Brookdale Estate <i>Paarl, South Africa</i>	12.5	35.5	50
Tannat, Piattelli Vineyards <i>Salta, Argentina</i>	13	37	52
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	13.75	39.5	55
Ciro Rosso Riserva, Colli del Mancuso, Ippolito <i>Calabria, Italy</i>	15.75	45	63
Faugères, Mas Gabinèle <i>Languedoc, France</i>	16	45.5	64
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	16.75	48	67

## WHITE WINE

### AROMATIC & FRUIT-FORWARD






BOTTLE

Undeniably attractive on the nose, these fragrant whites are fruit focussed and more extrovert than their crisp dry cousins. From Sauvignon to the luscious whites of the Mediterranean there is real diversity here. Loves to be matched with dishes that mirror the aromatic herbs and spices.

<b>Vermentino, Chevanneau</b> <i>Vin de France</i>	32
<b>Grillo, Vitese, Colomba Bianca</b>  <i>Sicily, Italy</i>	38
<b>Riesling, Watervale, Jim Barry Wines</b> <i>Clare Valley, Australia</i>	44
<b>Viognier, 1753, Château de Campuget</b> <i>Languedoc, France</i>	50
<b>Kydonitsa, Monemvasia Winery Tsimbidi</b> <i>Laconia, Greece</i>	52
<b>Sauvignon Blanc, Te Muna, Craggy Range</b> <i>Martinborough, New Zealand</i>	54
<b>Albariño, Lagar de Cervera</b> <i>Galicia, Spain</i>	65
<b>Fiano di Avellino, Pietracalda, Feudi di San Gregorio</b> <i>Campania, Italy</i>	68

### SMOOTH, TEXTURED, & OPULENT

Whites with more weight and texture that are more comfortable when partnered with bolder dishes. All roads don't lead to Chardonnay here, but this grape will always have a heavy presence in this area. So Chardonnay lovers please form an orderly queue!




<b>Verdeca, Talò, San Marzano</b> <i>Puglia, Italy</i>	39
<b>Rioja Blanco, Nivarius</b>  <i>Rioja, Spain</i>	45
<b>Old Vine Chenin Blanc, Olifantsberg</b> <i>Breedekloof, South Africa</i>	52
<b>Loin de l'Oeil, Gaillac Blanc, Domaine Gayraud</b> <i>Sud Ouest, France</i>	60
<b>Mâcon-Bussières Le Vieux Puits, Thierry Drouin</b> <i>Burgundy, France</i>	62
<b>Sixteen Field Blend, Brookdale Estate</b> <i>Paarl, South Africa</i>	76
<b>Chablis 1<sup>er</sup> Cru Vosgros, Thomas Labille</b> <i>Burgundy, France</i>	 88
<b>Chardonnay, Sta. Rita Hills, Sanford</b> <i>California, USA</i>	 94
<b>Savigny-Lès-Beaune, Ropiteau Frères</b> <i>Burgundy, France</i>	 100
<b>Meursault, Michel Gayot</b> <i>Burgundy, France</i>	 150

## WHITE WINE

### CRISP, BRIGHT & REFRESHING



BOTTLE

Clean mouthwatering examples which are incredibly versatile with a wide range of dishes. Wines with crystalline purity and razor-like freshness are the order of the day here.


<b>Blanc de Blanc, Château Oumsiyat</b> <i>Bekaa Valley, Lebanon</i>	<b>33</b>
<b>Muscadet Sèvre et Maine sur Lie La Griffre, Chéreau Carré</b> <i>Loire, France</i>	<b>42</b>
<b>Posip Blend, Stina, Jako Vino</b> <i>Dalmatia, Croatia</i>	<b>53</b>
<b>Grechetto, Fiorfiore, Roccafiore</b>  <i>Umbria, Italy</i>	<b>65</b>
<b>Roero Arneis, Vietti</b> <i>Piedmont, Italy</i>	<b>73</b>
<b>Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères</b>  <i>Loire, France</i>	<b>74</b>
<b>Assyrtiko, Thalassitis, Gaia Wines</b>  <i>Santorini, Greece</i>	<b>80</b>

## MAGNUMS

BOTTLE


<b>Sancerre, J. de Villebois</b>  <i>Loire, France</i>	<b>155</b>
<b>Chablis 1<sup>er</sup> Cru Montmains, Domaine Jean Goulley</b>  <i>Burgundy, France</i>	<b>176</b>

## ROSE WINE

<b>Primitivo Rosé, Tramari, San Marzano</b> <i>Puglia, Italy</i>	<b>40</b>
<b>Cinsault Rosé, Leeuwenkuil Family Vineyards</b> <i>Swartland, South Africa</i>	<b>44</b>
<b>Agiorgitiko Rosé, 4-6H, Gaia Wines</b> <i>Peloponnese, Greece</i>	<b>50</b>
<b>Sainte-Victoire Rosé, Château Grand Boise</b>  <i>Provence, France</i>	<b>58</b>

## ORANGE WINE

White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.

<b>Amfòra Orange, Villa Noria</b>  <i>Languedoc, France</i>	<b>58</b>
<b>Muscat Blanc, l'Orange de l'Ou, Château de l'Ou</b>  <i>Roussillon, France</i>	<b>80</b>

## RED WINE

### EARTHY, SPICY & MEDIUM-BODIED

BOTTLE

*These versatile reds are the perfect option if you want a wine that is packed with character but not too heavy. The hallmark of these wines is their marked freshness and spice.*

<b>Touriga Nacional, Santo Isidro de Pegões</b> <i>Setúbal, Portugal</i>	33
<b>Minervois, Caz'Ailes, Château d'Agel</b> <i>Languedoc, France</i>	38
<b>Montepulciano d'Abruzzo, Avegiano, Bove</b> <i>Abruzzo, Italy</i>	40
<b>Pinotage, Off The Charts, Bruce Jack Wines</b> <i>Breedekloof, South Africa</i>	44
<b>Dão, Estate Red, Soito</b> <i>Dão, Portugal</i>	60
<b>Château Preuillac, Cru Bourgeois, Médoc</b> <i>Bordeaux, France</i>	64
<b>Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.</b> <i>Rioja, Spain</i>	67
<b>Te Kahu, Gimblett Gravels, Craggy Range</b> <i>Martinborough, New Zealand</i>	77
<b>Initial de Demirail, Margaux</b> <i>Bordeaux, France</i>	96
<b>Gevrey-Chambertin, Domaines Les Astrelles</b> <i>Burgundy, France</i>	152

### FIRE, SMOKE AND INTENSITY

*We feel that the wines included here are the perfect synergy with produce cooked over fire. From grapes with firm tannins and freshness, to wines with plenty of toasty oak, these expressions come alive with this style of cooking.*

<b>Tannat, Piattelli Vineyards</b> <i>Cafayate, Argentina</i>	52
<b>Ciro Rosso Riserva, Colli del Mancuso, Ippolito 1845</b> <i>Calabria, Italy</i>	63
<b>Cabernet Franc, Terroir Hunter, Undurraga</b> <i>Valle de Maipo, Chile</i>	64
<b>Faugères, Mas Gabinèle</b> <i>Languedoc, France</i>	64
<b>Collioure, Magenca Rouge, Domaine Madeloc</b> <i>Roussillon, France</i>	72
<b>Malbec, Tinto de la Casa, Riccitelli</b> <i>Valle de Uco, Argentina</i>	74
<b>Valpolicella, Rocolo Grassi</b> <i>Veneto, Italy</i>	85
<b>Syrah, G.P.S. Series, Kershaw Wines</b> <i>Klein River, South Africa</i>	102
<b>Barolo, Castiglione, Vietti</b> <i>Piedmont, Italy</i>	124
<b>Cabernet Sauvignon, Stags Leap District, Chimney Rock</b> <i>Napa Valley, USA</i>	165

## RED WINE

### ROBUST & STRUCTURED

BOTTLE

*Big, structured reds that do exactly what you'd expect. Predominately dark, thick-skinned fruit dominate this section; these are perfect with heavier meat offerings. Lovers of Shiraz, Cabernet, Malbec, Zinfandel and similar, will be overjoyed with these options.*

<b>Durif, Winemakers Reserve, Berton Vineyard</b> <i>Riverina, Australia</i>	41
<b>Primitivo di Manduria, Talò, San Marzano</b> <i>Puglia, Italy</i>	48
<b>Tempranillo / Cabernet / Merlot, Ars Nova, Tandem</b> <i>Navarra, Spain</i>	49
<b>Malbec, Altitud, Andeluna</b> <i>Mendoza, Argentina</i>	60
<b>Shiraz, Cliff Edge, Mount Langi Ghiran</b> <i>Victoria, Australia</i>	65
<b>Zinfandel, Dry Creek Valley, Peterson Winery</b> <i>California, USA</i>	72
<b>Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien</b>  <i>Rhône, France</i>	80
<b>Châteauneuf-du-Pape, Les Cailloux, André Brunel</b> <i>Rhône, France</i>	 108
<b>Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.</b> <i>Rioja, Spain</i>	 140

### SOFT, SILKY & SUPPLE

*Lighter in style but still packed with character. These reds are silky smooth and a great option for chilling. If you fancy a red with some grilled fish & white meat, then these will be the perfect dance partner.*

<b>Marselan, Chevanceau</b> <i>Vin de France</i>	32
<b>Monastrell, La Purísima, Bodegas la Purísima</b> <i>Murcia, Spain</i>	35
<b>Syrah, Mason Road, Brookdale Estate</b> <i>Paarl, South Africa</i>	50
<b>Beaujolais Villages, Perle de Granit, Domaine de Colонат</b> <i>Beaujolais, France</i>	53
<b>Pinot Noir, Village, Yering Station</b> <i>Yarra Valley, Australia</i>	55
<b>Chianti Classico, Badia a Coltibuono</b> <i>Tuscany, Italy</i>	62
<b>Bourgogne Hautes Côtes de Beaune, Prosper Maufoux</b> <i>Burgundy, France</i>	85
<b>Ribera del Duero, El Espino, Áster</b> <i>Ribera del Duero, Spain</i>	 108
<b>Pinot Noir, Carneros, Scribe Winery</b> <i>California, USA</i>	 116
<b>Brunello di Montalcino, Pinino</b> <i>Tuscany, Italy</i>	 120
<b>Volnay Vieilles Vignes, Sylvain Debord</b> <i>Burgundy, France</i>	 124
<b>Barbaresco, Tulin, Pelissero</b> <i>Piedmont, Italy</i>	 130

## MAGNUMS

Chianti Classico Riserva, Agostino Petri, Castello Vicchiomaggio

*Tuscany, Italy*

BOTTLE

124

Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.

*Rioja, Spain*

134

Châteauneuf-du-Pape, Domaine de la Solitude

*Rhône, France*

174

Barolo, Castiglione, Vietti

*Piedmont, Italy*

248

## DESSERT WINE

Late Harvest Sauvignon Blanc, Viña Echeverría **37.5CL**

*Valle de Curicó, Chile*

75ML BOTTLE

7.5

35

Black Muscat, Elysium, Quady **37.5CL**

*California, USA*

9.5

44

Sauternes, Château Suduiraut **37.5CL**

*Bordeaux, France*

12

56

Late Harvest Gewürztraminer, Terminum, Tramin **37.5CL**

*Alto Adige, Italy*

15

75

## PORT

Late Bottled Vintage, Barros

*Douro, Portugal*

50ML BOTTLE

5.5

65

20 Year Old Tawny, Barros

*Douro, Portugal*

9

85



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## BEER & CIDER

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Curious Apple Cider <i>Kent</i>	5.2%	330ML	6
Meantime 'Anytime' IPA <i>London</i>	4.7%	330ML	6.5
Lucky Saint <i>Germany</i>	0.5%	330ML	6
Portobello Westway Pale Ale <i>London</i>	4%	330ML	6
Estrella Galicia <i>Spain</i>	4.7%	330ML	6
Pilsner Urquell <i>Czech</i>	4.4%	330ML	6.5

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## SOFTS & JUICES

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Coca-Cola	3.5	Eager Juice	3.5
Diet Coke	3.5	<i>Apple, Orange, Pineapple, Cranberry, Tomato</i>	
Double Dutch Lemonade	3.5	Sparkling Water	4
Double Dutch Mixers	3.5	Still Water	4
<i>Tonic, Cucumber &amp; Watermelon, Pomegranate &amp; Basil, Pink Grapefruit Soda, Elderflower, Ginger Beer, Ginger Ale, Skinny Tonic, Soda Water</i>			

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## TEA & COFFEE

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All Teas	3	Double Espresso	3
Cappuccino	3.5	Americano	3
Latte	3.5	Hot Chocolate	3.5
Flat White	3	Irish Coffee	9.5
Single Espresso	2.5	<i>Kinahan's Irish Whiskey</i>	



## SPIRITS SELECTION

Served as 50ml measures

### GIN

58 & Co. House Gin	8
Martin Millers	9
Brighton	11.5
Caorunn	10.5
Malfy Blood Orange	10.5
Malfy Lemon	10.5
Malfy Rosa	10.5
58 & Co. London Dry	10.5
58 & Co. Apple & Hibiscus	10.5
VII Hills	9

### RUM & CACHACA

El Dorado 3 <sup>yr</sup>	8
Velho Barreiro Cachaca	8
Cut Spiced Rum	9
Koko Kanu	10
Pisco Macchu	9
El Dorado 5 <sup>yr</sup>	9
Gosling Black Seal	9.5
El Dorado 12 <sup>yr</sup>	12
Plantation Pineapple	11.5
El Dorado 21 <sup>yr</sup>	22
Tidal Rum	10

### LIQUEURS

Absinthe La Fee	12
Amaretto Disaronno	8
Baileys	9
Cointreau	8
Fernet Branca	8
Frangelico	8
Grand Marnier	9
Italicus	9
Limoncello	8
Sambuca	8
Aperol	8
Kahlua	8
Campari	8
Chambord	9
Pimm's	8
Beesou Honey	8
Lillet Rosé	8
Lillet Blanc	8

### VODKA

58 & Co. House Vodka	8
Black Cow	10.5
Belvedere	11
58 & Co. Triple Distilled	10

### BRANDY

Berneroy Calvados VSOP	9.5
Burnt Faith	9.5
Hennessy VS	12
Hennessy XO	39
Janneau VSOP	11
Baron de Sigognac 20 <sup>yr</sup>	21.5

### TEQUILA & MEZCAL

Cazcabel Blanco	8
Cazcabel Reposado	9
Cazcabel Anejo	9
Cazcabel Coconut	8.5
Cazcabel Honey	8.5
Cazcabel Coffee	8.5
Ojo De Dios Mezcal Joven	10
Ojo De Dios Mezcal Hibiscus	10.5
Ojo De Dios Mezcal Coffee	10.5
El Rayo Plata	10.5
El Rayo Reposado	11
Don Julio Anejo	20

### WHISKEY

Kinahan's Irish	9
Isle of Jura 18 <sup>yr</sup> , Single Malt	18
Glenmorangie 10 <sup>yr</sup>	10.5
Cotswolds Single Malt	11
Compass Box Peat Monster	11.5
Larceny	10.5
Compass Box Orchard House	11
Jack Daniels	8.5
Laphroaig 10 <sup>yr</sup>	10
Evan Williams Bourbon	8
Bulleit Rye	9.5
Woodford Reserve	12
Johnnie Walker Blue Label	40
Nikka From The Barrel	11
Nikka Coffey Malt	14.5
Hibiki	19

### NON ALCOHOLIC

Lyre's Italian Orange	8
Lyre's White Cane	8
Lyre's Amaretti	8
Lyre's Dry	8



