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THE COAL SHED
EVENTS MENUS

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EVENTS MENU 55PP

STARTERS

Slow Smoked Pork Belly

Honey Apple Glaze, Bitter Leaf, Fennel Slaw

Atlantic Scottish Salmon*

Tree Apple, Wasabi, Shiso

Watermelon Ceviche (vg)*

Avocado, Sesame Milk, Smoked Shishito Chilli

MAINS

Butterflied Sea Bream Pil Pil*

Garlic, Chilli, Manila Clams

Sussex Rotisserie Half Chicken*

Lemon, Thyme, Garlic Aioli

British Heritage Flat Iron Steak*

Béarnaise Sauce

Roasted Celeriac (vg)*

Remoulade, Crispy Endive Salad

Beef Fat Chips*

Smoked Maldon Sea Flakes

Garden Salad (vg)*

Avocado, Fennel, Tomato

Coal Fired Greens (v)*

Shallots, Garlic, Butter

DESSERT

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Sillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

Selection of Sorbets (vg)*

Assorted Flavours

(v) Vegetarian (vg) Vegan * - Non Gluten Containing Ingredients

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.

THE COAL SHED

EVENTS MENU 75PP

STARTERS

Slow Smoked Pork Belly

Honey Apple Glaze, Bitter Leaf, Fennel Slaw

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Clay Baked Beetroots (vg)*

Roasted Radicchio, Tahini, Pomegranate

Burnt Leeks & Vegan Stracciatella (vg)*

Truffle Honey Dressing, Toasted Hazelnut

MAINS

Seafood 'Bonne Femme'*

Scallops, King Prawns, Wild Seabass

Irish Heritage Fillet Steak*

Béarnaise Sauce

Irish Heritage Ribeye Steak*

Béarnaise Sauce

One Year Acquerello Baked Rice (v)*

Mushroom Master Stock, Roasted Portobello, Crispy Cauliflower, Bok Choy

Beef Fat Chips*

Smoked Maldon Sea Flakes

Garden Salad (vg)*

Avocado, Fennel, Tomato

Coal Fired Greens (v)*

Shallots, Garlic, Butter

DESSERT

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

Selection of Sorbets (vg)*

Assorted Flavours

(v) Vegetarian (vg) Vegan

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THE COAL SHED

FEASTING MENU 65PP

Our feasting menu offers a true communal dining experience, served family-style with generous portions of each dish shared among all guests at the table, ensuring plenty for everyone to enjoy.

STARTERS

Slow Smoked Pork Belly

Honey Apple Glaze, Bitter Leaf, Fennel Slaw

Atlantic Scottish Salmon*

Tree Apple, Wasabi, Shiso

Firecracker Cauliflower (vg)

Shishito Chilli, Black Sesame, Green Onion

MAINS

British Heritage Rump Steak*

Béarnaise Sauce, Peppercorn Sauce

Butterflied Sea Bream Pil Pil*

Garlic, Chilli, Manila Clams

Sussex Rotisserie Half Chicken*

Lemon, Thyme, Garlic Aioli

Beef Fat Chips*

Smoked Maldon Sea Flakes

Mac & Cheese (v)

Elbow Pasta, Cheese Fondue, Garlic Crumb

Coal Fired Greens (v)*

Shallots, Garlic, Butter

DESSERT

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Petit Fours

Assorted Flavours

(v) Vegetarian (vg) Vegan

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THE COAL SHED

FEASTING MENU 85PP

Our feasting menu offers a true communal dining experience, served family-style with generous portions of each dish shared among all guests at the table, ensuring plenty for everyone to enjoy.

STARTERS

Blue Prawn Toast

Sesame, Coriander

BBQ 'Waldorf' Scallops*

Celeriac, Walnut, Nashi Pear

Slow Smoked Pork Belly

Honey Apple Glaze, Bitter Leaf, Fennel Slaw

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Firecracker Cauliflower (vg)

Shishito Chilli, Black Sesame, Green Onion

MAINS

Prime Rib*

Irish Heritage Breed

Sea Bass Pil Pil*

Garlic, Chilli, Manila Clams

Chateaubriand*

British Heritage Breed

Beef Fat Chips*

Smoked Maldon Sea Flakes

Mac & Cheese (v)

Elbow Pasta, Cheese Fondue, Garlic Crumb

Coal Fired Greens (v)*

Shallots, Garlic, Butter

Béarnaise (v)* Peppercorn *

DESSERT

Coal Shed Dessert Selection (v)

Churros

Burnt Lemon Pie

Kiss at the Opera

Medjool Date Cake

Selection of Sorbets (vg)*

Assorted Flavours

(v) Vegetarian (vg) Vegan

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