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THE COAL SHED
EVENTS MENU



THE COAL SHED

SET MENU 55PP

STARTERS

Atlantic Scottish Salmon

Tree Apple, Wasabi, Shiso

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Coal-Roasted Squash (vg)

Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing

MAINS

Butterflied Sea Bream Pil Pil

Garlic, Chilli, Manila Clams

Sussex Half Chicken

Lemon, Thyme, Garlic Aioli

Flat Iron Steak & Béarnaise

British Heritage Breed

All Mains Served With

Beef Fat Chips

Smoked Maldon Sea Flakes

Garden Salad (vg)

Avocado, Fennel, Tomato

Coal Fired Greens (v)

Shallots, Garlic, Butter

DESSERT

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

Churros (v)

Cinnamon Sugar, Hot Chocolate 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.

THE COAL SHED

SET MENU 75PP

STARTERS

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Coal-Roasted Squash (vg)

Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing

Clay-Baked Beetroots (vg)

Roasted Radicchio, Tahini, Pomegranate

MAINS

Flat Iron Steak & Béarnaise

British Heritage Breed

Ribeye Steak & Béarnaise

Irish Heritage Breed

Butterflied Sea Bream Pil Pil

Garlic, Chilli, Manila Clams

Black Duroc Pork Chop

Roasted Apple, Sesame Purée, Heritage Carrots

All Mains Served With

Beef Fat Chips

Smoked Maldon Sea Flakes

Garden Salad (vg)

Avocado, Fennel, Tomato

Coal Fired Greens (v)

Shallots, Garlic, Butter

DESSERT

Burnt Lemon Pie (v)

Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Brûlée Brioche (v)

Popcorn, Dulce de Leche, Honeycomb Ice Cream

(v) Vegetarian (vg) Vegan

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THE COAL SHED

FEASTING MENU 85PP

STARTERS

Bluefin Tuna Tostadas (3)

Rainbow Radish, Aji Panca, Avocado, Corn

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Firecracker Cauliflower (vg)

Shishito Chilli, Black Sesame, Green Onion

House Cured Meats

Smoked Black Pepper, Pickles

BBQ 'Waldorf' Scallops

Celeriac, Walnut, Nashi Pear

MAINS

North Atlantic Halibut

Meyer Lemon & Caper Marinère, Sea Greens

Chateaubriand

British Heritage Breed

Prime Rib

Irish Heritage Breed

All Mains Served With

Beef Fat Chips

Smoked Maldon Sea Flakes

Mac & Cheese (v)

Elbow Pasta, Cheese Fondue, Garlic Crumb

Coal Fired Greens (v)

Shallots, Garlic, Butter

Peppercorn Sauce

Béarnaise Sauce (v)

DESSERT

Coal Shed Dessert Selection

Chef's Selection of Four Signature Desserts

(v) Vegetarian (vg) Vegan

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THE COAL SHED

VEGETARIAN & VEGAN MENU 45PP

STARTERS

Miso Aubergine (vg)

Crispy Shallots, Toasted Sesame

Firecracker Cauliflower (vg)

Shishito Chilli, Black Sesame, Green Onion

Watermelon Ceviche (vg)

Avocado, Sesame Milk, Smoked Shishito Chilli

MAINS

Coal-Roasted Squash (vg)

Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing

One Year Acquerello Baked Rice (vg)

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

Black Truffle Gnocchi (v)

Roasted Cauliflower, Grana Padano, Noilly Pratt Butter Sauce

All Mains Served With

Garden Salad (vg)

Avocado, Fennel, Tomato

DESSERT

Brûlée Brioche (v)

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

Selection of Sorbets (vg)

Ask your server for assorted flavours

(v) Vegetarian (vg) Vegan

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