

# THE COAL SHED

## SUNDAY SET MENU

### CHAMPAGNE & SPARKLING

	125ML	BTL
Prosecco Superiore Brut, Sacchetto <i>Veneto, Italy</i>	8.5	45
Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	16.5	90
Veuve Clicquot Brut, Rosé <i>Champagne, France</i>	20	110

### £50 THREE COURSE £42 TWO COURSES

*Pre-orders required for groups of 8 and above*

### 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

#### 500g Roasted Salt-Aged Sirlon of Beef

*All served with traditional trimmings*

*Garlic & Thyme Beef Fat Roast Potatoes, Burnt Orange Baked Heritage Carrots, Buttered Garden Greens, Steakhouse Stuffing, Yorkshire Pudding & Pan Jus*

### DESSERTS

#### Brûlée Brioche (v)

*Popcorn, Dulce de Leche, Honeycomb Ice Cream*

#### Burnt Lemon Pie (v)

*Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf*

#### Medjool Date Cake (v)

*Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana*

*(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.*