

THE COAL SHED

- £45 MENU -

EVENTS

Choose between our £45 menu, which gives you the choice of individual courses, or our £60 feasting menu, which features a selection of sharing platters for the table. Please select one menu for the group.

STARTERS

BBQ Jacob's ladder, kimchi, slaw
Confit duck hash, smoked beetroot, egg yolk jam
Octopus, red peppers, almonds, green sauce
Smoked aubergine, miso, chilli, yoghurt

MAINS

300g rib eye, beef dripping chips, béarnaise
Middle White pork collar, plum ketchup, burnt corn
Cornish lemon sole, brown shrimp, fennel, seaweed butter
Fire roasted cauliflower, spiced onions, crème fraiche, pistachios, truffle

DESSERTS

Lime cheesecake, ginger, curd, rum caramel
Dark chocolate delice, marshmallow, malt
British cheese, seeded cracker, toast, onion chutney, truffle honey

We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements. A discretionary 12.5% service charge will be added to the bill, which will be shared with whole the team

THE COAL SHED

- £60 FEASTING MENU -

SNACKS

Bread, whipped beef fat, smoked butter

Short rib croquettes, nduja mayo

All served for the table to share

STARTER

Confit duck hash, smoked beetroot, egg yolk jam

MAINS

Black Angus Porterhous, bernaise sauce, dripping chips

Smoked goat shoulder, braised chickpeas, yoghurt

Whole market fish, leeks, cider, fennel, new potatoes

All served for the table to share with a selection of sides

DESSERT

Selection of The Coal Shed Sweets

British cheese, seeded cracker, toast, onion chutney, truffle honey

(£5 supplement)

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