

THE COAL SHED

- 45 FESTIVE MENU -

STARTERS

BBQ Jacobs ladder, pickled chilli, kimchi slaw

Hot smoked salmon, quail's egg, potato pancake, horseradish, caviar

Roast scallops, chestnut, maple, pomegranate, minus 8 vinegar

Celeriac soup, apple, walnut, blue cheese

MAINS

300g black angus rib eye, shallots, bone marrow butter, dripping chips

Bronze turkey, chestnut stuffing, cranberry, glazed vegetables, smoked bacon

Roast cod, rosscoff onions, parsnips, chilli and clementine butter dressing

Wild mushroom & black garlic rice, artichoke velouté, hazelnuts, kale, truffle

DESSERTS

Dark chocolate bar, fruit and nut

Malted milk pannacotta, cookies

Brioche treacle tart, orange ginger

Neal's Yard cheese, fig and walnut bread, chutney, truffle honey

F:thecoalshedbrighton T:thecoalshed1 I:thecoalshed

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

- 65 FESTIVE FEASTING MENU -

SNACKS

Bread, whipped beef fat, smoked butter

Short rib croquettes, miso mayo

STARTER

Hot smoked salmon, quail's egg, potato pancake, horseradish

MAINS

Prime rib of black angus, roasted bone marrow, madeira shallots

Bronze turkey, chestnut stuffing, cranberry, creamed savoy cabbage

Fire roasted market fish, mussels, fennel, chilli and clementine butter

All served with a selection of sides and salads for the table

DESSERT

Dark chocolate bar, fruit and nut

or

Neal's Yard cheese, fig and walnut bread, truffle honey (£5pp supplement)

VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST

F:thecoalshedbrighton T:thecoalshed1 I:thecoalshed

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