

THE COAL SHED

- 45 GROUP DINING MENU -

STARTERS

BBQ jacobs ladder, red cabbage

Seaweed cured salmon, grapefruit, fennel, dill

Grilled asparagus, sauce gribiche, truffle

MAINS

300g Black Angus rib eye, roasted shallot, béarnaise, chips

Monkfish, charred broccoli, seaweed hollandaise

Smoked potato cake, asparagus, peas, broad beans, egg

DESSERTS

Milk chocolate bar, nutella, blood orange, waffle ice cream

Grapefruit pavlova, cultured cream, brown sugar ice cream

British cheese selection

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 the whole team

THE COAL SHED

- 60 GROUP FEASTING MENU -

SNACKS

Bread, whipped beef fat, butter

Short rib croquettes, nduja mayo

STARTER

Seaweed cured salmon, grapefruit, fennel, dill

MAINS

Chef steak cut of the day

Market fish

Smoked goat shoulder

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

DESSERT

The Coal Shed sweet selection

ADD BRITISH CHEESE SELECTION FOR £5PP

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