

# THE COAL SHED

**£45 GROUP DINING**  
GROUPS OF 8 AND ABOVE FOR PRE ORDER

## STARTERS

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Warm smoked partridge salad, prune, chestnuts

Treacle cured salmon, pickled cucumber, mandarin,  
rainbow radish

Fire roasted scallops, pork belly jam, XO crumb

Fired cauliflower, fermented raisins, za'tar,

## MAINS

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Himalayan salt aged rib eye, bearnaise, chips

Roasted Sussex cod, celeriac, carrot, red wine sauce

Soanes chicken, spinach, salsify, pan juices

Woodland mushroom fricasse, white polenta, Parmesan

## DESSERTS

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Port steeped stilton, apple chutney, fruit bread

Chocolate yule log, clementine ice cream, chestnuts

Smoked lardy cake, burnt pear puree, caramelised  
pear, cinnamon ice cream

Selection of British cheese

**MENU SUBJECT TO CHANGE**  
**AVAILABLE MONDAY - SUNDAY LUNCH AND DINNER**

*Please make a member of the team aware of any allergies. A 12.5% discretionary service charge will be added to your bill.*

# THE COAL SHED

**£60 GROUP DINING**  
GROUPS OF 8 AND ABOVE - SHARING MENU

## SNACKS

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Bread, whipped beef fat, smoked butter  
Short rib croquettes, truffle, Parmesan

*All served for the table to share*

## STARTER

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Treacle cured salmon, pickled cucumber, mandarin,  
rainbow radish

*Served individually*

## MAINS

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### **Prime Rib of Black Angus**

Bearnaise, dripping chips, truffle mac 'n' cheese

### **Fire Roasted Market Fish**

Seaweed butter, iceberg, blue cheese and bacon, new  
potatoes, grilled hispi cabbage

*All served for the table to share*

## DESSERT

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The Coal Shed selection of sweets

*All served for the table to share*

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