# COAL ROOMS

#### Menu A - £45pp

### **Sharing Starters**

Sourdough and Whipped Herb Butter

A Selection of House-Made Pickles and Ferments

Charcuterie Selection of Coppa, Lonzo and Saucisson

Celeriac Fritters, Kewpie Mayo, Pickled Root Vegetables and Castlefranco

Melted Farmhouse Camembert, Smoky Pink Fir Potatoes and Pickled Granny Smith Apples

#### Mains

Roasted Guinea Fowl, Tarragon and Butter Beans

Or

Fire Baked Delica Pumpkin, Cavallero and Taleggio Risotto

#### Sides

Salt and Pepper Koffmann Fries, Mayonnaise

Barbecued Purple Sprouting Broccoli and January King Cabbage, Lemon Miso Dressing, Dill and Spring Onion

#### Dessert

Basque Cheesecake, Virunga Chocolate Sorbet

# COAL ROOMS

#### Menu B - £55pp

### **Sharing Starters**

Sourdough and Whipped Herb Butter

A Selection of House-Made Pickles and Ferments

Charcuterie Selection of Coppa, Lonzo and Saucisson

Grilled Tiger Prawns, Garlic and Chilli

Melted Farmhouse Camembert, Smoky Pink Fir Potatoes and Pickled Granny Smith Apples

#### Mains

Smoked Ox Cheek and Mojo Verde

Or

Fire-Baked Delica Pumpkin, Cavolo Nero and Taleggio Risotto

#### Sides

Salt and Pepper Koffmann Fries, Mayonnaise

Barbecued Purple Sprouting Broccoli and January King Cabbage, Lemon Miso Dressing, Dill and Spring Onion

#### Dessert

Basque Cheesecake, Virunga Chocolate Sorbet

# COAL ROOMS

#### Menu C - £65pp

## **Sharing Starters**

Sourdough and Whipped Herb Butter

A Selection of House-Made Pickles and Ferments

Charcuterie Selection of Coppa, Lonzo and Saucisson

Grilled Tiger Prawns, Garlic and Chilli

Melted Farmhouse Camembert, Smoky Pink Fir Potatoes and Pickled Granny Smith Apples

### Mains

Ex-Dairy Jersey Cow T-Bone Steaks

Or

Fire-Baked Delica Pumpkin, Cavolo Nero and Taleggio Risotto

## Sides

Salt and Pepper Koffmann Fries, Mayonnaise

Barbecued Purple Sprouting Broccoli and January King Cabbage, Lemon Miso Dressing, Dill and Spring Onion

## Dessert

Basque Cheesecake, Virunga Chocolate Sorbet