

THE COAL SHED

THE LUNCH SET

2/3 COURSE 25/29

STARTERS

Miso Eggplant (v)

Crispy Shallots, Toasted Sesame

Smoked Babyback Ribs

Nappa Cabbage Slaw

Watermelon Ceviche (vg)

Avocado, Sesame Milk, Smoked Shishito Chilli

Wood Fired Atlantic Scottish Salmon

Tree Apple, Wasabi, Shiso

MAINS

Sea Bass

Meyer Lemon, Sea Greens, Caper Bulbs, Pink Fir Potatoes

Duroc Pork Chop

Roasted Apple, Sesame Purée, Heritage Carrots

Sussex Half Rotisserie Chicken

Lemon, Thyme, Garlic Aioli, Espelette Fries

One Year Acquerello Baked Rice (v)

Celeriac, Wild Mushroom, Roast Garlic Aioli, Sourdough

DESSERT

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Brioche Brûlée (v)

Popcorn, Dulce de Leche, Madagascan Vanilla

Medjool Date Cake (v)

Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.