

THE COAL SHED

THE LUNCH & PRE THEATRE MENU

2/3 COURSE 25/29

STARTERS

Miso Aubergine (v)

Crispy Shallots, Toasted Sesame

Smoked Baby Back 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

Available Mon-Fri 12-6:30pm

(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.

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THE CHARCOAL LUNCH GRILL

Our dishes are served with a choice of Espelette Fries, Green Leaf Salad or House Greens.

English Heritage Breed Steak Frites	25
<i>Béarnaise Sauce</i>	
Sussex Half Rotisserie Chicken	22
<i>Lemon, Thyme, Garlic Aioli</i>	
Sea Bass	23
<i>Meyer Lemon, Sea Greens, Caper Bulbs</i>	

SANDWICHES

Steakhouse Burger	14
<i>Double Smashed Salt Aged Beef Patty, Truffle Cheese Fondue, Pickles, Butter Bun, Espelette Fries</i>	
The Coal Shed Reuben	12
<i>House Smoked Pastrami, Pickled Cabbage, Swiss Cheese, Sourdough</i>	
Kimchi Grilled Cheese (v)	10
<i>Swiss, American Cheddar, English Mature, Sourdough</i>	
Add Espelette Fries	6

SALADS

Clay Baked Beetroots (v)	12	English Garden Salad (vg)	10
<i>Roasted Radicchio, Tahini, Pomegranate</i>		<i>Avocado, Fennel, Citrus Yuzu Dressing</i>	
Stracciatella di Bufala	9	Caesar Salad	8
<i>English Tomato, Cantabrian Anchovies, Kettle Bread</i>		<i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies, Aged Parmesan</i>	
		<i>Add Chicken or Prawns 5</i>	

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