

THE COAL SHED

APÉRITIFS

Bramble Fizz	10
Gin Chambord Citrus Prosecco	
Corn 'n' Oil	9
Aged Rum Velvet Falernum Citrus Bitters	
Sorrentino	9
Limoncello Vermouth Campari Soda	

SNACKS

Short Rib Beef Croquettes	5
Harissa Mayonnaise	
Local Sourdough Bread	4
Butter Tapenade	
Maldon Oysters (Price Per Oyster)	3
Shallot Vinegar Tabasco Lemon	

STARTERS

Scallops Yellow Dhal Puffed Rice Green Herb Salsa	14
Loch Duart Salmon Ceviche Passion Fruit Tiger's Milk Avocado Cucumber	10
Cornish Crab Salad Chicory Granny Smith Lemon	14
Crispy Prawns Gochujang & Lime Mayo Daikon Peanut & Sesame Salad	10
8 Hour Smoked Pork Belly Rib Pickled Cucumber BBQ & Apple Glaze	9
Burrata Roasted Black Figs Charred Radicchio Hazlenut Granola Truffle Honey	12

MAINS

Barbecued Sussex Monkfish Wild Mushroom Diane Sauce Pomme Boulangère	26
Wood-fired Brighton Cod Shallot Purée Charred Hispi Miso Caper & Shrimp Butter	22
South Downs Lamb Rump Ash-Baked Heritage Carrots & Beets Salsa Verde Lamb Jus	26
Vadouvan Roasted Cauliflower Chickpea Curry Crispy Shallots Almonds	16
Bone-In Smoked Beef Short-Rib For Two Barbecue Glaze (Add 3 Sides Of Your Choice)	24pp
Dry Aged Steak Burger American Cheese Beef Fat Chips	16

STEAKS & SHARING CUTS

Sustainably sourced from Cumbria by Lake District Farmers. Please see blackboard for today's cuts, weights & breeds

<i>35 Day-Aged</i> Fillet 200g, 28	Sirloin 300g, 25	<i>35 Day-Aged</i> Rib-eye 300g, 27
<i>35 Day-Aged</i> Chateaubriand	Porterhouse	<i>35 Day-Aged</i> Bone-in-Rib

Sauces, all 2 | Béarnaise | Peppercorn | Chimichurri

SIDES

Beef Fat Chips	4	Creamed Spinach	6
Spiced Onion Rings	4	Maple Roasted Heritage Carrots	5
Short-Rib Mac n' Cheese	5	Tenderstem Broccoli 'Nduja Butter	6
Crispy Garlic Potatoes	4	Wedge Salad Blue Cheese Dressing Bacon	5

SUNDAY ROAST

2 to Share | Served Sundays from 12pm | Guaranteed until 4pm | £22.50 per person

Roasted 500g Aged Sirloin - Aged for 45 Days in a Himalayan Salt Chamber

Beef Fat Potatoes | Sunday Trimmings | Yorkshire Pudding | Beef Jus |

Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.