

THE COAL SHED

APÉRITIFS

The Forge	9
Blackberry Liqueur Mezcal Smoked Bitters	
Sussex Spritz	10
Brighton Gin Aperol Prosecco	
Bajan Daiquiri	9
Aged Rum Velvet Falernum Citrus	
Smoked Tommy's Margarita	9
Tequila Crème de Abricot Agave Citrus	

SNACKS

Marinated Olives	5
Smoked Mixed Nuts	4
Local Sourdough Bread	5
Bone Marrow Butter Garlic Aioli	
Grilled Oysters Rockefeller - each	3
Shallot Vinegar	
Soft-Shell Crab Tempura	8
Nam Jim Sauce Toasted Peanuts	

STARTERS

Smoked Pork Belly Pickled Cucumber BBQ Glaze	9
XO Crab on Toast Apple Sweet & Sour Fennel	12
Grilled Octopus Romesco Chorizo & Hazelnut Crumb Pickled Lemon	12
Yuzu Tuna Crudo Avocado Purée Pickled Shallot Sesame Seed	12
Tiger Prawns Coal Tortilla Slaw Salmon Roe Chipotle	13
Burrata Smoked Lardo Tomato Lemon Basil Vinaigrette	11.5

MAINS

Whole Tandoori Bream Onion Bhaji Pieces Cucumber Raita	22
BBQ Monkfish Tail Mussels Chorizo Pepper & Saffron Sauce	27
Chicken Breast Black Garlic Leeks Confit Potatoes Morel Sauce	26
Ricotta Ravioli Broad Beans Wild Garlic Pesto Brown Butter Sauce	18
1kg Bone-In Smoked Beef Short-Rib for two Barbecue Glaze <i>(Add 3 Sides Of Your Choice)</i>	24pp
The Coal Shed Cheeseburger	18
200g Beef Patty Smoked Cheddar Smoked Pancetta Onion Ring Pickles Burger Sauce	
Served with: Beef Dripping Chips	

STEAKS & SHARING CUTS

Please see blackboard for today's cuts, weights & breeds

<i>35 Day-Aged</i>		<i>35 Day-Aged</i>
Sirloin 300, 30	Fillet 200g, 31	Rib-eye 300g, 33
<i>35 Day-Aged</i>		<i>35 Day-Aged</i>
Porterhouse	Chateaubriand	Bone-in-Rib

Sauces, all 2 | Béarnaise | Peppercorn | Chimichurri

SIDES

Beef Dripping Chips	4	Creamed Spinach	5
Spiced Onion Rings	4	Tenderstem Broccoli 'Nduja Butter	6
Mac n' Cheese	5	Smoked Garlic Sautéed Mushrooms	5
Crispy Garlic Potatoes	4	Green Garden Salad	4

SUNDAY ROAST

2 to Share | Served Sundays from 12pm | Guaranteed until 4pm | £22.5 per person

*45 Day Aged Roasted 500g Aged Sirloin | Beef Fat Potatoes |
Sunday Trimmings | Yorkshire Pudding | Beef Jus | Horseradish*

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.