

# THE COAL SHED

## APÉRITIFS

|   |           |
|---|-----------|
| <b>Mezcal Negroni</b>                       | <b>10</b> |
| Mezcal   Campari   Rubino Vermouth          |           |
| <b>Spice &amp; Stormy</b>                   | <b>11</b> |
| Spiced Rum   Crème de Mure   Ginger Beer    |           |
| <b>Smoked Tommy's Margarita</b>             | <b>10</b> |
| Tequila   Crème de Abricot   Agave   Citrus |           |

## SNACKS

|   |            |
|---|------------|
| <b>Local Sourdough Bread</b>                    | <b>5</b>   |
| English Salted Butter                           |            |
| <b>Market Oysters - each</b>                    | <b>3.5</b> |
| Rockefeller <i>or</i> Natural   Shallot Vinegar |            |
| <b>Short Rib Beef Croquettes</b>                | <b>6</b>   |
| Harissa Mayonnaise                              |            |

## STARTERS

|   |           |
|---|-----------|
| <b>Pork Belly Burnt Ends</b>   BBQ Glaze   Cabbage & Kohlrabi Pickled Slaw        | <b>12</b> |
| <b>XO Crab on Toast</b>   Pear   Sweet & Sour Fennel                              | <b>14</b> |
| <b>Burrata</b>   Figs   Rocket   Walnut   | <b>13</b> |
| <b>Tuna Tataki</b>   Miso   Tomato   Horseradish                                  | <b>14</b> |
| <b>Bourbon Sweet Potato</b>   Goats Cheese   Hazelnuts   Maple & Truffle Dressing | <b>11</b> |
| <b>Confit Duck Leg</b>   Plum   Bitter Leaf                                       | <b>14</b> |

## MAINS

|  |             |
|--|-------------|
| <b>Roasted Cod Fillet</b>   Vichyssoise   Clams   Parsley  | <b>27</b>   |
| <b>Herb Crusted Chicken</b>   Artichoke   Onion  | <b>22</b>   |
| <b>Barbecued Sussex Monkfish</b>   Wild Mushroom Sauce   Watercress  | <b>27</b>   |
| <b>Grilled Cauliflower</b>   Spiced Lentil Rarebit   Herb Puree  | <b>19</b>   |
| <b>8-Hour Smoked Beef Short Rib (for two)</b>   BBQ Glaze  | <b>26pp</b> |
| <b>The Coal Shed Cheeseburger</b>  | <b>19</b>   |
| 200g Beef Patty   Smoked Cheddar   Smoked Pancetta   Onion Ring   Pickles   Burger Sauce<br>Served with: Triple Cooked Chips |             |

## STEAKS & SHARING CUTS

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

|   |                                  |                              |
|---|----------------------------------|------------------------------|
| <i>35 Day-Aged</i>  |                                  | <i>35 Day-Aged</i>           |
| <b>Sirloin 300, 34</b>                                      | <b>Fillet 200g, 35</b>           | <b>Rib-eye 300g, 36</b>      |
| <i>35 Day-Aged</i>  |                                  | <i>35 Day-Aged</i>           |
| <b>Porterhouse 12 per 100g</b>                              | <b>Chateaubriand 13 per 100g</b> | <b>Prime Rib 12 per 100g</b> |
| <b>Sauces, all 3</b>   Béarnaise   Peppercorn   Chimichurri |                                  |                              |

## SIDES

|  |          |   |          |
|--|----------|---|----------|
| <b>Triple Cooked Chips</b>               | <b>6</b> | <b>Buttered Spinach</b>                         | <b>6</b> |
| <b>Chantenay Carrots</b>   Honey   Lemon | <b>6</b> | <b>Tenderstem Broccoli</b>   Chilli   Pine Nuts | <b>6</b> |
| <b>Truffle Macaroni Cheese</b>           | <b>6</b> | <b>Mash Potatoes</b>   Smoked Bone Marrow Jus   | <b>6</b> |
| <b>Onion Rings</b>                       | <b>6</b> | <b>Green Salad</b>   Lemon Dressing   Onion     | <b>6</b> |

## SUNDAY ROAST

*2 to Share | Served Sundays from 12pm | Guaranteed until 4pm | £24.5 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.*

# THE COAL SHED

## WEEKDAY LUNCH STEAK OFFER

Enjoy a Bavette Steak,  
Choice of Sauce, Triple  
Cooked Fries and a Glass of  
Wine or Beer for Just £20  
per person.

Available Monday - Friday Lunch,  
just ask a member of the team to  
book you in or visit:

<https://coalshed-restaurant.co.uk>

## PRIVATE DINING

Planning an exclusive event?

'The Chef's Library' is softly lit by  
hanging rustic candles, it seats up  
to 14 guests and is the perfect space  
for personal celebrations, weddings,  
conference dinners, and corporate  
events. Please ask a team member for  
further details.

To book:

Call us on 01273 322998

Email our events team at:  
[events@coalshed-restaurant.co.uk](mailto:events@coalshed-restaurant.co.uk)

PLEASE ASK FOR OUR SELECTION  
OF DESSERTS

## BYO WINE

£5 Corkage Mondays

*Join us for dinner every Monday evening  
and bring your favourite bottle of wine for  
only £5 corkage per bottle.*

*We'd say, the perfect excuse to indulge in  
more cocktails...*

*Just ask a team member to book you in!*

## GIFTING

*Looking for the perfect gift?*

*We offer a whole host of tailored Gift Cards  
& Experiences to wow your favourite  
foodie. From Sunday Roasts to full steak  
sharing experiences - our gift vouchers  
won't disappoint.*

*Shopping for a fuss-pot? With our  
monetary gift cards, let them choose exactly  
what they want.*

*Just visit our website to find out more:*

*<https://coalshed-restaurant.co.uk/brighton>*

WE ALSO HAVE  
A KIDS MENU

**Main course, drink and dessert £10**

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