

THE COAL SHED

APÉRITIFS

Lily-Ash	12
Gin Aperol Banana Vermouth	
Very Cherry	12
Mezcal, Cherry Liqueur, Citrus, Agave	
Grapefruit & Apricot Spritz	13
Gin Grapefruit Apricot Liqueur Prosecco	

SNACKS

Local Sourdough	4
Whipped Butter Chicken Salt	
Market Oysters - each	4
Rockefeller <i>or</i> Natural Shallot Vinegar	
Hash Brown	6
Beef Tartar Harissa Mayo	

STARTERS

Grilled Wild Prawns Smoked Coconut Dressing Peanut XO Coriander	16
English Asparagus Poached Egg Hollandaise Pine Nuts Wild Garlic	10
Cornish Crab Salad Green Beans Avocado Grapefruit Vinaigrette	15
Burrata Elderflower Honey Beetroot Blood Orange Capers	13
Smoked Szechuan Pork Belly Black Sugar Glaze Pickled Radish Slaw	12
Tartare of Yellow Fin Tuna Basil Ponzu Tomatoes Nori Sesame	14

MAINS

Grilled Sea Bass Fennel Clams Lemon Grass Infusion Samphire	26
Barbecued Monkfish Spring Greens Braised White Beans Nduja Butter	27
Rump of Spring Lamb Marinated Romano Peppers Romesco Olives	26
Woodfire Roasted Cauliflower Spiced Lentil Rarebit Coriander	19
8-Hour Smoked Beef Short Rib (for two) BBQ Glaze	27pp
Coal Shed Cheeseburger Smoked Bacon Dill Pickles Onion Mayo Triple Cooked Chips	19
<i>(Available everyday for lunch)</i>	

STEAKS & SHARING CUTS

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

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

SIDES

Triple Cooked Chips	6	Creamed Spinach	6
Peas & Carrots Chervil Butter	6	Tenderstem Broccoli Confit Garlic	6
Short Rib Mac & Cheese Beef Jus	6	Creamed Mash Spring Onion Oil	6
Turmeric Onion Rings	6	Coal Shed Caesar Salad	6

SUNDAY ROAST

2 to Share | Served Sundays from 12pm | Guaranteed until 4pm | £24.5 per person

500g Roasted Salt Aged Sirloin of Beef

Served with: Beef Dripping Roasties | Yorkshire Puddings | Glazed Carrots
Seasonal Greens | Roasted Beef Jus | Horseradish

THE COAL SHED

SET LUNCH MENU

Available Monday - Friday from 12pm - 3.30pm.

Excluding Bank Holidays.

MAINS

35 Day Aged Grilled Rump Cap

Triple Cooked Chips | Smoked Onion | Béarnaise

Coal Shed Cheeseburger

Smoked Bacon | Dill Pickles | Onion Mayo | Triple Cooked Chips

Grilled Fillet of Sea Bream

Meunière Butter | Sea Herbs | Creamed Potato Purée

Woodfire Roasted Cauliflower

Spiced Lentil Rarebit | Coriander

DESSERTS

Vanilla Crème Brûlée Sussex Rhubarb | Lemon Balm

Churros Lime Sugar | Dulce De Leche

TWO COURSES £25

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!

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 the team for further details.

WE ALSO HAVE A KIDS MENU

Main course, drink and dessert

£10

GIFTING

Looking for the perfect gift?

We offer a whole host of tailored Gift Cards & Experiences to wow your favourite foodie.

Just visit our website to find out more:

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

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.