

THE COAL SHED

APÉRITIFS

Bramble Fizz	12
Gin 77 Creme de Mure Lemon Prosecco	
Sweet & Smokey	12
Mezcal Tequila Aperol Cherry Lemon	
Kingston Negroni	12
Tidal Rum Martini Rubino Campari	
Grapefruit & Apricot Spritz	13
Gin Grapefruit Apricot Liqueur Prosecco	

SNACKS

Local Sourdough	4
Whipped Butter Chicken Salt	
Truffled Arancini	6
36 Month Aged Parmesan	
Ox Cheek Doughnuts	7
Home made Sriracha	
Market Oysters - each	4
Rockefeller <i>or</i> Natural Shallot Vinegar	

STARTERS

Grilled Wild Prawns Smoked Coconut Dressing Peanut XO Coriander	16
Smoked Szechuan Pork Belly Black Sugar Glaze Pickled Radish Slaw	13
Buffalo Milk Burrata Winter Squash Kale Pumpkin Seeds Chilli Oil	13
Charred Honey Miso Chicken Artichoke Tahini Hazelnuts Endive	12
Torched Salmon Truffle Hot Sauce Pickled Turnip Shiso	14
Smoked Beetroot Tartare Macadamia Cream Blackberry Olive	10

MAINS

Roasted Cod Artichoke & Horseradish Velouté Mushroom Bacon Crumb Chicken Jus	26
Char Grilled Monkfish Mussels Vadouvan Onions Yoghurt Spinach	28
Sussex Venison Haunch Braised Red Cabbage Grilled Onion Purée	26
Grilled Black Duroc Pork Chop Miso Apple Yuzu	24
Salt Baked Celeriac Mushroom Ketchup Chestnut Granola Green Peppercorn Sauce	18
12 Hour Smoked Beef Short Rib <i>for two</i> Mustard BBQ Glaze Crispy Onions	28pp

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 300g, 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	Truffle Mac & Cheese	6
Sprouts Pancetta Chestnuts	6	Fine Green Beans Confit Garlic	6
Turmeric Onion Rings	6	Mash Potatoes Burnt Ends Gravy	6
Creamed Spinach	6	Little Gem Caesar Croutons	6

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

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*

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...

Book in through our website, or over the phone, please quote BYO when booking

Excluding Bank Holiday's as well as Mondays in December.

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.

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>

WE ALSO HAVE A KIDS MENU

Main course, drink and dessert

£10

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