

THE COAL SHED

TABLE SNACKS

48 Hour Fermented Sourdough	4
Korean Cauliflower Slider (Vg)	6
Short Rib BBQ Puffs	7
3-Year-Old Rock Oysters	
Baked Nduja XO Butter Yuzu Crumb	4 each
On Ice Yuzu Pear	4 each

STARTERS

Wood-Fired Sea Trout Ratte Potato Breakfast Radish	12.5
Burnt Buffalo Burrata Panzanella San Marzano Tomatoes Olive Tapenade	13
Yellowfin Tuna Tartare Tostada Jalapeño Sweet Pea Guac	14
Smoked English Peas On Toast (Vg) Fermented Sourdough Kyoto Cucumbers	9
Grilled Atlantic Prawns Chipotle Chilli Noilly Prat Butter	15
Fire Seared Angus Iron Steak Crudo Tempura Broccolini Manchego Cheese	12

MAINS

Josper Roasted Wild Stone Bass Summer Truffle Gnocchi Cauliflower	24
Cast Iron Butter Roast Corn-Fed Chicken Ratte Potato Thai Curry Sauce	22
Wood Roasted Zucchini (Vg) Piquillo Romesco Wild Herb Caper Verde	18
Black Duroc Pork Chop Miso Mustard Wild Herb	24
12 Hour Smoked Beef Short Rib (For Two) Mustard BBQ Glaze Crispy Onions	62

WOOD FIRE GRILL

Our menu revolves around the best ingredients we can find - all of our cuts are grass-fed native breeds from British farms, dry-aged for a minimum of 28 days, and our seafood is sustainably sourced along the British coastline, both are simply cooked over charcoal with Jersey butter and Maldon sea salt.

300g Black Angus Sirloin	35	Yellowfin Tuna Steak	27	Porterhouse	12/100g
300g Black Angus Ribeye	38	Scottish Salmon Fillet	24	Chateaubriand	13/100g
200g Long Horn Fillet	37	Whole Sussex Blue Lobster	65	Prime Rib	12/100g
200g Long Horn Flat Iron	28			6 Bone Hay Smoked Rack of Lamb (for two)	85

Béarnaise | Green Peppercorn | Chimichurri 3 each

SIDES

Summer Leaf Salad Ponzu Pickles Garlic Roasted Bread	6	Coal-Fired Garden Greens Chilli Garlic	6
Fat Chips Maldon Sea Salt	6	Blistered Tomatoes Charred Lemon Shallot Dressing	6
Spiced Fries Espellete Pepper Confit Garlic	6	Pomme Purée Jersey Cream Summer Truffle	6
Spinach Rockerfeller Pernod Green Pepper	6	Mac & Cheese Cheese Fondue Garlic Crumb	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 COALSHED

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:

www.coalshed-restaurant.co.uk/brighton

KIDS MENU

We also have a Kids Menu!

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