

THE COAL SHED

SET LUNCH MENU

2 COURSE £20 | 3 COURSE £25

STARTERS

Wood-Fired Sea Trout Ratte Potato | Breakfast Radish | Charcoal Tofu | Sorrel
Burnt Buffalo Burrata "Panzanella" San Marzano Tomatoes | Tuscan Sour Bread
| Olive Tapenade | Anchovy
Salad Of Smoked English Peas (Vg) Grilled Fermented Sourdough | Kyoto Cucumbers
| Tempura White Onion | Nasturtium
Fire Seared Angus Iron Steak Crudo Tempura Broccolini | Manchego Cheese | Wild
Pea | Truffle Mustard Dressing
Short Rib Taco Avocado Crema | Sherry Onions | Jalapeño

MAINS

Josper Roasted Wild Stone Bass Summer Truffle Gnocchi | Cauliflower
| Broad Beans | Fennel
Cast Iron Butter Roast Yellow Chicken Ratte Potato | Wild Greens | Thai Curry Sauce
| Chervil
Wood Roasted Zucchini (Vg,N) Piquillo Romesco | Bulgur Wheat | Wild Herb Caper
Verde | Burnt Spring Onion Oil
Steak Frites 10oz Flat Iron Steak | Pommes Frites | Béarnaise Sauce
Steakhouse Burger Double Smash Angus Beef Patty | Nappa Cabbage Pickle
| Sriracha Bacon | Smoked Cheddar | Hoki Sauce | Milk Bun

DESSERTS

Dark Chocolate Summer Cherries | Cacao Biscuit | Vanilla Crème Fraîche
Caramel Date Pudding Honey Ice Cream | Medjool Date Toffee | Honey Comb
Roast Strawberry Cheesecake Strawberry Sorbet | Balsamic Roasted Strawberries
| Madagascan Vanilla

Available Mon-Fri 12:00-3:30pm. Not available on Bank Holidays.

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

OUR FINAL SUMMER IN BOYCE'S STREET

Thirteen years ago, I opened The Coal Shed in Boyce's Street Brighton. After searching for several months, I found the former pub, The Full Moon. Despite its dark interiors and the A-Z map on the ceiling, I took on the task to transform the site into the restaurant I had been planning and dreaming of for several years.

Our ethos from the beginning was to use the best produce, simply cooked over fire, to showcase the quality of the ingredients without any frills. This meant using dry-aged beef, which was rare and expensive at the time. Despite the financial crash and recession, and against all advice, I decided to proceed and follow my heart.

I spent a lot of time researching every detail, from the exact breed of cow we would use for the meat and how long it would be dry-aged, to the type of oven I wanted in the kitchen. In fact, The Coal Shed was one of only a handful of restaurants in the UK to have a Jospier oven at that time.

I am incredibly thankful for how The Coal Shed was received. We soon built up a group of regulars and firm supporters who became well-known to the staff and made the restaurant what it has become 13 years on.

It is due to this, that I wanted to thank you for all your support and wanted to let you know about some exciting plans that we have in the lead up to our new opening and closing the doors to The Coal Shed on Boyce's Street.

Visit our website to learn of the final goings on in Boyce's street this summer and subscribe to our newsletter for upcoming news on the new Coal Shed.

Many thanks,
Raz Helalat
Founder

WIN A TABLE FOR FOUR AT THE NEW COAL SHED

