

BAR MENU

Welcome to The Coal Shed Bar - your new local. Our team have created a menu of reimagined classic cocktails, blending contemporary flavours with innovative techniques. We're sure you'll love them, but if you prefer a timeless classic, just ask. Our food menu is filled with snacks and small plates, perfect for enjoying at the bar or at one of our intimate tables. We'll be here doing our thing until late every night of the week, with Brighton's best DJs from Thursday-Sunday. Now let's make some memories.

SNACKS

Gordal Olives (vg)	4
<i>Burnt Orange, Garlic</i>	
Firecracker Cauliflower (vg)	5
<i>Coal Fired Shishito Chilli, Black Sesame, Green Onion</i>	
Empanadas	6
<i>Smoked Beef Short Rib, Manchego, Jalapeño Mayonnaise</i>	
Buttermilk Fried Chicken	7.5
<i>Bread & Butter Pickle, Hot Sauce</i>	
Cantabrian Anchovies	9
<i>Smoked Norfolk Quail Egg, Pickled Roasted Piquillo</i>	
Blue Prawn Toast	8.5
<i>Sesame, Coriander</i>	
House Cured Meats	8
<i>Smoked Black Pepper, Pickles</i>	
Potato & Caviar	17.5
<i>Crispy Golden Wonder Potato, Exmoor Caviar, Crème Fraîche</i>	

SALADS

Clay Baked Beetroots (vg)	9
<i>Roasted Radicchio, Tahini, Pomegranate</i>	
English Garden Salad (vg)	8
<i>Avocado, Fennel, Citrus Yuzu Dressing</i>	
Stracciatella di Bufala	12
<i>English Tomato, Cantabrian Anchovies, Kettle Bread, Parmesan</i>	
Caesar Salad	10
<i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies</i>	
Add Grilled Chicken or Prawns	5



SANDWICHES

The Coal Shed Rueben	12
<i>House Smoked Pastrami, Sauerkraut, Swiss Cheese, Pickle, Sourdough</i>	
Kimchi Grilled Cheese	10
<i>Swiss, American Cheddar, English Mature, Pickle, Sourdough</i>	
Steakhouse Burger	14
<i>Double Smashed Salt Aged Beef Patty, Truffle Cheese Fondue, Onion, Pickle, Ketchup, Milk Bun, Espelette Fries</i>	

THE CHARCOAL GRILL

Rump Cap, British Heritage Breed 300g	22
Flat Iron Steak, British Heritage Breed 240g	24

SAUCES

Chimichurri	2.5	Truffle Hollandaise	2.5	Coal Shed Steak Sauce	2.5
Peppercorn	2.5	Mushroom	2.5	Béarnaise	2.5

We select grass-fed beef from high-welfare farms, aged for a min of 35 days, cooked simply with Jersey butter and Maldon sea salt.

SIDES

Espelette Fries	6
<i>Aged Parmesan, Confit Garlic, Chives</i>	
Green Salad (vg)	6
<i>Avocado, Fennel, Tomato</i>	
Mac & Cheese (v)	7
<i>Elbow Pasta, Cheese Fondue, Garlic Crumb</i>	
Spinach Rockefeller (v)	7
<i>Pernod, Green Pepper, Pecorino</i>	

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

