

COPPER KETTLE BREADS

Our breads have been fermented with natural yeast for a minimum of 36 hours, this heightens the aroma, flavour and texture of the dough.

- 48-Hour Fermented Flatbread** 5.5
Tahini, Virgin Smoked Olive Oil, Dukkah (v)
- 36-Hour Fermented Sourdough** 4.5
Jersey Butter, Maldon Salt Flake, Dukkah (v)

SNACKS

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

SALADS

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

THE COAL SHED

RAW & FIRE

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| Smoked Baby Back Ribs 10
<i>Nappa Cabbage Slaw</i> | Miso Aubergine (vg) 9
<i>Crispy Shallots, Toasted Sesame</i> | Bluefin Tuna Tostadas (3) 12.5
<i>Rainbow Radish, Aji Panca, Avocado, Corn</i> |
| Watermelon Ceviche (vg) 9
<i>Avocado, Sesame Milk, Smoked Shishito Chilli</i> | Atlantic Scottish Salmon 11
<i>Tree Apple, Wasabi, Shiso</i> | Aberdeen Angus Fillet Beef Tartare 13
<i>Game Chips, Pickled Shimeji Mushroom</i> |
| BBQ 'Waldorf' Scallops 14.5
<i>Celeriac, Walnut, Nashi Pear</i> | Cornish Crab 15
<i>BBQ Watermelon, Espellete, Citrus Dressing</i> | Sussex Half Blue Lobster 30
<i>Taco, Mango, Cashew, Nam Jim, Sesame</i> |

THE CHARCOAL GRILL

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

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| Fillet, Irish Heritage Breed 200g 37 | Wagyu Striploin, Westholme Australian 8+ 180g 40 |
| Ribeye, Irish Heritage Breed 300g 38 | Flat Iron, British Heritage Breed 240g 24 |
| Sirloin Steak, Irish Heritage Breed 300g 35 | Rump Cap, British Heritage Breed 300g 22 |

ROBATA & ROTISSERIE

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| Butterflied Sea Bream Pili Pili 23
<i>Garlic, Chilli, Manila Clams</i> | Black Duroc Pork Chop 24
<i>Roasted Apple, Sesame Purée, Heritage Carrots</i> | One Year Acquerello Baked Rice (v) 20
<i>Mushroom Master Stock, Roasted Portobello, Crispy Cauliflower, Bok Choy</i> |
| Sussex Rotisserie Half Chicken 22
<i>Lemon, Thyme, Garlic Aioli</i> | Bedlam Farm Squash (vg) 18
<i>Tempura Blossom, Toasted Buckwheat, Smoked Piquillo, Whipped Soy Milk, Jalapeño Chimichurri</i> | Wild Turbot 29
<i>Maya Lemon & Caper Marinère, Sea Greens</i> |
| Seafood 'Bonne Femme' 27
<i>Scallops, King Prawns, Wild Seabass</i> | | |

THE SALT CHAMBER

Choose from our curated selection of rare and heritage cuts of beef, aged in our Himalayan Salt Chamber. We butcher in house, please see the chalkboard for today's cuts and weights.

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| Wagyu Tomahawk, Westholme Australian 5+ 19 Per 100g | Chateaubriand, British Heritage Breed 13 Per 100g |
| Prime Rib, Irish Heritage Breed 12 Per 100g | Bone In Sirloin, Irish Heritage Breed 12 Per 100g |
| Porterhouse, Irish Heritage Breed 13 Per 100g | |

(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.

SEAFOOD COUNTER

- Lindisfarne Oysters 4yr 3|6|12** 12|22|40
Lindisfarne Oysters are grown in the British Isles Priory since 1381.
- Obsibue Prawns 2|4|6** 8|16|24
Yuzu Kosho Mayonnaise

CAVIAR

- Exmoor Caviar 10g** 35
- Oscietra Prestige 15g** 45
Served with Potato Pancake, Creedy Cured Egg Yolk, Whipped Creme Fraiche, Chives

SIDES

- Beef Fat Chips** 6
Smoked Maldon Sea Flakes
- Espellete Fries** 6
Aged Parmesan, Confit Garlic, Chives
- Spinach Rockefeller (v)** 7
Pernod, Green Pepper, Pecorino
- Creamed Mashed Potatoes (v)** 6
English Butter, Jersey Cream
- Blistered Tomatoes (vg)** 6
Yuzu, Fennel, Smoked Virgin Oil
- Garden Salad (vg)** 6
Avocado, Fennel, Tomato
- Mac & Cheese (v)** 7
Elbow Pasta, Cheese Fondue, Garlic Crumb
- Coal Fired Greens (v)** 6
Shallots, Garlic, Butter
- Creedy Fried Eggs (v)** 5
Truffle, Chives, Butter

SAUCES

- Chimichurri (vg)** 2.5
- Peppercorn (v)** 2.5
- Truffle Hollandaise (v)** 2.5
- Diane** 2.5
- Coal Shed Steak Sauce** 2.5
- Béarnaise (v)** 2.5

THE COAL SHED

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