

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 Chill, 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
- Sweetcorn Ribs** 5.5
Pecorino, Jalapeño, Crispy Garlic

SALADS

- Clay Baked Beetroots (vg)** 9
Roasted Radicchio, Tahini, Pomegranate
- English Garden Salad (vg)** 8
Avocado, Fennel, Citrus Yuzu Dressing
- Coal-Roasted Squash (vg)** 11
Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing
- Caesar Salad** 10
Romaine Lettuce, Classic Dressing, Cantabrian Anchovies, Aged Parmesan
- Add Grilled Chicken or BBQ Prawns** 5

THE COAL SHED

A LA CARTE

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 Chill</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 55 |
| 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> | North Atlantic Halibut 28
<i>Meyer 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+ 20 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 grown in the British Isles
Priory since 1381.*
- Obsiblu 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 Crème Fraîche, 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
- 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
- Curried Onion Rings (v)** 6
White Onion, Curried Aioli

SAUCES

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

THE COAL SHED

LUNCH & PRE THEATRE MENU

THE SET

2/3 COURSE 25/29

STARTERS

- Miso Aubergine (v)**
Crispy Shallots, Toasted Sesame
- Smoked Baby Back Ribs**
Nappa Cabbage Slaw
- Watermelon Ceviche (vg)**
Avocado, Sesame Milk, Smoked Shishito Chilli
- Wood Fired Atlantic Scottish Salmon**
Tree Apple, Wasabi, Shiso

MAINS

- Sea Bass**
Meyer Lemon, Sea Greens, Caper Bulbs, Pink Fir Potatoes
- Duroc Pork Chop**
Roasted Apple, Sesame Purée, Heritage Carrots
- Sussex Half Rotisserie Chicken**
Lemon, Thyme, Garlic Aioli, Espelette Fries
- One Year Acquerello Baked Rice (v)**
Celeriac, Wild Mushroom, Roast Garlic Aioli, Sourdough

DESSERT

- Churros (v)**
Cinnamon Sugar, Hot Chocolate Sauce
- Brioche Brûlée (v)**
Popcorn, Dulce de Leche, Madagascan Vanilla
- Medjool Date Cake (v)**
Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

AVAILABILITY

Monday - Friday 12pm - 6:30pm

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
- Blue Prawn Toast** 9
Sesame, Coriander

THE CHARCOAL LUNCH GRILL

Our grills are served with a choice of Espelette Fries, Green Leaf Salad or Coal Fired Greens

- English Heritage Breed Steak Frites** 25
Béarnaise Sauce
- Sussex Half Rotisserie Chicken** 22
Lemon, Thyme, Garlic Aioli
- Sea Bass** 23
Meyer Lemon, Sea Greens, Caper Bulbs

SIDES

- Espelette Fries** 6
Aged Parmesan, Confit Garlic, Chives
- Spinach Rockefeller (v)** 7
Pernod, Green Pepper, Pecorino
- Curried Onion Rings (v)** 6
White Onion, Curried Aioli
- Mac & Cheese (v)** 6
Elbow Pasta, Cheese Fondue, Garlic Crumb
- Coal Fired Greens (v)** 7
Shallots, Garlic, Butter

SANDWICHES

- Steakhouse Burger** 14
Double Smashed Salt Aged Beef Patty, Truffle Cheese Fondue, Pickles, Butter Bun, Espelette Fries
- The Coal Shed Reuben** 12
House Smoked Pastrami, Pickled Cabbage, Swiss Cheese, Sourdough
- Kimchi Grilled Cheese (v)** 10
Swiss, American Cheddar, English Mature, Sourdough
- Add Espelette Fries** 6

(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients.

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ROASTS AT THE COAL SHED

Let's face it - The Coal Shed was born to do great roasts.

We've spent over a decade mastering fire and perfecting the ultimate Sunday Roast, with centrepieces including beef which has been dry aged in our Himalayan salt chamber and cooked over coals, rotisserie cooked herb fed chicken and our slow roasted porchetta wrapped in golden, crunchy crackling. All of our roasts are served with rich, luxurious trimmings, cooked simply and made with locally sourced produce.

SUNDAY ROTISSERIE

Cooked over charcoal and basted with seasoned fats & oils

- 35 Day Salt Aged Rump Cap of Beef** 26
Mountain Thyme, Garlic, Jersey Butter
- Duroc Pork Porchetta** 25
Fennel, Pine, Parmigiana
- Fore Shoulder of Salt Marsh Lamb** 27.5
Rosemary, Burnt Orange, Smoked Virgin Oil
- Sussex Celeriac (v)** 20
Rosemary, Manuka Honey, Kombu
- Sussex Herb Fed Chicken** 24
Young Sage, Meyer Lemon, Chicken Juices
- The Coal Shed Sharing Roast** 30pp
A selection of all roasts made for 2 people

All served with traditional trimmings

Garlic & Thyme Beef Fat Roast Potatoes, Burnt Orange Baked Heritage Carrots, Buttered Garden Cauliflower Cheese Gratin, Greens, Steakhouse Stuffing, Yorkshire Pudding & Pan Jus

PRIVATE DINING

Our new restaurant on North Street in Brighton features three stunning private dining rooms, perfect for any celebration. The Grand Dining Room, seating up to 50 guests, is ideal for larger events with its luxurious decor, including banquet seating, parquet flooring, and chandeliers. The Longhorn, an intimate space for up to 14 guests, is tucked behind elegant curtains, perfect for smaller gatherings. Lastly, the Flamingo Social offers a private, unique experience for 26 guests, with leather seating, a marble-tiled table, original artwork, a dedicated serving team, and its own sound system. Perfect for unforgettable celebrations.

