

# THE COAL SHED

## THE LUNCH & PRE THEATRE MENU

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*

**Available Mon-Fri 12-6:30pm**

(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.

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## THE CHARCOAL LUNCH GRILL

*Our dishes are served with a choice of Espelette Fries, Green Leaf Salad or House Greens.*

<b>English Heritage Breed Steak Frites</b>	<b>25</b>
<i>Béarnaise Sauce</i>	
<b>Sussex Half Rotisserie Chicken</b>	<b>22</b>
<i>Lemon, Thyme, Garlic Aioli</i>	
<b>Sea Bass</b>	<b>23</b>
<i>Meyer Lemon, Sea Greens, Caper Bulbs</i>	

## SANDWICHES

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

## SALADS

<b>Clay Baked Beetroots (vg)</b>	<b>12</b>	<b>English Garden Salad (vg)</b>	<b>10</b>
<i>Roasted Radicchio, Tahini, Pomegranate</i>		<i>Avocado, Fennel, Citrus Yuzu Dressing</i>	
<b>Coal-Roasted Squash (vg)</b>	<b>9</b>	<b>Caeser Salad</b>	<b>8</b>
<i>Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing</i>		<i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies, Aged Parmesan</i>	
		<i>Add Chicken or Prawns 5</i>	

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