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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	

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

(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.

THE COAL SHED

SUNDAY MENU

RAW & FIRE

Smoked Baby Back Ribs	10	BBQ 'Waldorf' Scallops
Nappa Cabbage Slaw		Celeriac, Walnut, Nashi Pear
Watermelon Ceviche (vg)	9	Miso Aubergine (vg)
Avocado, Sesame Milk, Smoked Shishito Chilli		Crispy Shallots, Toasted Sesame

14.5	Bluefin Tuna Tostadas (3)	12.
	Rainbow Radish, Ají Panca, Avocado, Corn	
9	Aberdeen Angus Fillet Beef Tartare	1
	Game Chips, Pickled Shimeji Mushroom	

SUNDAY ROTISSERIE

Cooked over charcoal and basted with seasoned fats & oils.				
35 Day Salt Aged Rump Cap of Beef Mountain Thyme, Garlic, Jersey Butter	25	Duroc Pork Porchetta Fennel, Pine, Parmigiana	24	
Fore Shoulder of Salt Marsh Lamb Rosemary, Burnt Orange, Smoked Virgin Oil	26.5	Sussex Celeriac (v) Rosemary, Manuka Honey, Kombu	18	
Sussex Herb Fed Chicken Young Sage, Meyer Lemon, Chicken Juices	22	The Coal Shed Sunday Roast A selection of all roasts made for 2 people	30рр	

All served with traditional trimmings

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

THE ROBATA

One Year Acquerello Baked Rice (v)	20	Butterflied Sea Bream Pil Pil	23	Seafood 'Bonne Femme'	27
${\it Mushroom\ Master\ Stock,\ Roasted\ Portobello,}$		Garlic, Chilli, Manila Clams		Scallops, King Prawns, Wild Seabass	
Crispy Cauliflower, Bok Choy					

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.

Wagyu Tomahawk	19 Per 100g	Chateaubriand	13 Per 100g
Westholme Australian 5+		British Heritage Breed	
Prime Rib	12 Per 100g	Bone In Sirloin	12 Per 100g
Irish Heritage Breed		Irish Heritage Breed	
Porterhouse	13 Per 100g	Add Traditional Trimmings	12/20
Irish Heritage Breed	g .	For one/two to share	

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.

we select grass fed seef from high weifare farms, aged for a minimum of 60 days, eboned simply wanted see and maintain sed said.					
Fillet 200g	37	Sirloin 300g	35	Flat Iron 240g	24
Irish Heritage Breed		Irish Heritage Breed		British Heritage Breed	
Ribeye 300g	38	Wagyu Striploin 8+ 180g	40	Rump Cap 300g	22
Irish Heritage Breed		Westholme Australian		British Heritage Breed	

BLOODY MARYS

At The Coal Shed, we've perfected the Bloody Mary with four exceptional variations. Our classic is a standout, but our signature menu introduces unique juices, spirits, and flavors that are destined to become legendary.

The Coal Shed Bloody Mary	11
58&Co Vodka, Worcestershire Sauce,	
Tabasco, Lemon, Tomato Juice	
Beetroot Mary	13
Goslings Black Seal, Worcestershire Sauce,	
Fernet Branca, Yellow Chartreuse, Lime,	
Beetroot Juice	
Carrot Mary (v)	13
58&Co Vodka, Beesou, Chilli Agave, Lemon,	
Carrot Juice	
Mezcal Mary	12
Ojo de Dios Joven, Worcestershire Sauce,	
Ancho Reyes, Tobasco, Lime, Mixed	
Vegetable Juice	

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	
Roasted Cauliflower (v)	6
Cheese Fondue, Garlic Crumb	
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	
Curried Onion Rings (v)	6
White Onion, Curried Aioli	

SAUCES

Chimichurri (vg)	2.
Peppercorn	2.
Truffle Hollandaise (v)	2.
Diane	2.
Coal Shed Steak Sauce	2.
Béarnaise (v)	2.

THE COAL SHED

LUNCH & PRE THEATRE MENU

THE SET

2/3 COURSE 25/29

SI	TA	R	т	E	R	S

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

SNACKS

Gordal Olives (vg) Burnt Orange, Garlic	4
Firecracker Cauliflower (vg) Shishito Chilli, Black Sesame, Green Onion	5
Empanadas Smoked Beef Short Rib, Manchego, Jalapeño Mayonnaise	6
Buttermilk Fried Chicken Bread & Butter Pickles, Hot Sauce	7.5
Blue Prawn Toast Sesame, Coriander	9

SALADS

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

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

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 Ailoi
Sea Bass 23

Meyer Lemon, Sea Greens, Caper Bulbs

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

SIDES

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

SANDWICHES

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

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

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THE COAL SHED BAR

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.

GIFTS

The Coal Shed Brighton Gift Vouchers offer the perfect way to treat someone special to a unique dining experience. Available in various denominations, these vouchers can be redeemed for exceptional food and drink at the restaurant, allowing recipients to enjoy dishes from the famous Rotisserie and Copper Kettle Oven, along with a carefully curated selection of seasonal ingredients. Ideal for birthdays, celebrations, or corporate gifts, the vouchers provide flexibility and an unforgettable dining experience in the heart of Brighton.

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.



