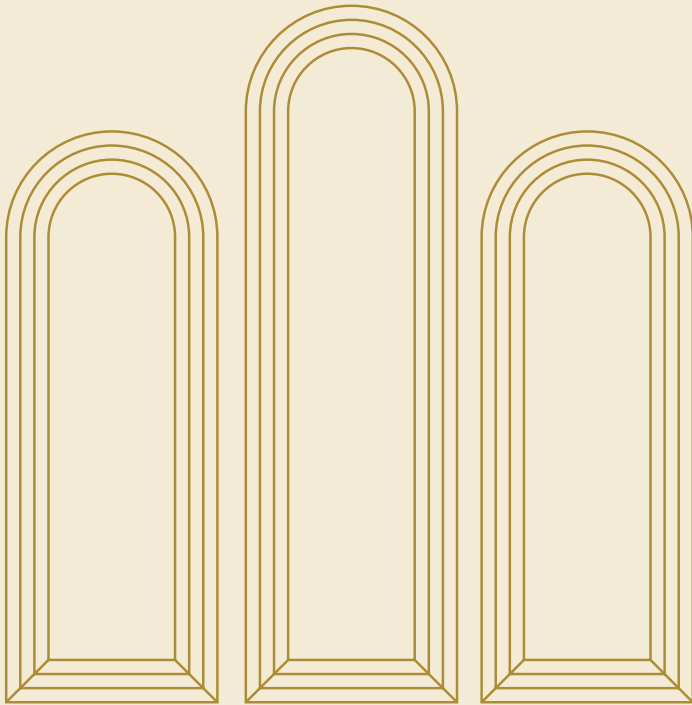


BAR MENU
FOOD & DRINK



THE COAL SHED

COCKTAILS

Dill Pickle Martini	<i>58&Co Triple Distilled Vodka, Dill Pickle Brine, Noilly Prat</i>	11.5
Cacao Negroni	<i>58&Co London Dry Gin, Cacao-Infused Campari, Martini Rubino</i>	12.5
Spiced Pear Daiquiri	<i>Cut Spiced Rum, Lime, Crème de Poire, Demerara</i>	12
Fudge Espresso Martini	<i>Burnt Faith Brandy, Coffee, Mr Blacks, Date, Vanilla Fudge</i>	13
Apricot & Fig Margarita	<i>Cazcabel Reposado, Lime, Fig, Apricot Brandy, Crème de Pêche</i>	12
Mandarin Whiskey Sour	<i>Kinahan's Irish Whiskey, Citrus, Liqueur de Mandarine, Honey & Cinnamon, Egg White VEO</i>	13
Hibiscus Mai-Tai	<i>El Dorado 3yr, Lime, Tidal Rum, Orgeat, Cointreau, Hibiscus</i>	12
Fat Old Fashioned	<i>Beef Fat Washed Evan Williams, Angostura Bitters, Demerara Sugar, Salt</i>	12
Blackberry Spritz	<i>58&Co Vodka, Barros LBV Port, Lemon, Blackberry, Prosecco</i>	12.5
Spicy Guava Margarita	<i>Cazcabel Blanco, Lime, Guava Juice, Rocoto Agave</i>	11.5
Black Manhattan	<i>Bulleit Rye, Martini Rubino, Cynar, Pimm's</i>	12

What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.



LOW & NO

Pineapple Zen	<i>Lyre's London Dry, Pineapple Juice, Hibiscus, Lemon, Green Tea</i>	8
Lyre's Sour	<i>Lyre's Amaretti, Egg White, Citrus, Honey, Grenadine</i>	9
Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Double Dutch Cranberry & Ginger</i>	8

SOFT DRINKS

Coca-Cola	3.5	Etonridge Sparkling Water	4
Diet Coke	3.5	Etonridge Water	4
Double Dutch	3.5	Eager Juices	3.5
<i>Cucumber & Watermelon, Pomegranate & Basil, Pink Grapefruit Soda, Ginger Beer, Ginger Ale, Tonic, Skinny Tonic, Lemonade, Soda Water, Elderflower Tonic</i>		<i>Apple, Orange, Pineapple, Tomato, Cranberry</i>	

BEER & CIDERS

BOTTLED

Curious Apple Cider 5.2%	6
Lucky Saint 0.5%	6
Estrella Inedit 4.8%	6.5
Prior Life 3.4%	5.5

DRAUGHT

Hazy Day 4.3%	6.5
Guinness 4.2%	7
Estrella Galicia 5.5%	6.75

HOT BEVERAGES

Cappuccino	3.5	Hot Chocolate	3
Latte	3.5	Cortado	3
Flat White	3	Macchiato	3
Single Espresso	3	Kinahan's Irish Whiskey Coffee	9.5
Double Espresso	3.5	Teas	3
Americano	3	<i>English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea</i>	



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>	
Sweetcorn Ribs	5.5
<i>Pecorino, Jalapeño, Crispy Garlic</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>	
Coal Roasted Squash (vg)	12
<i>Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing</i>	
Caesar Salad	10
<i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies</i>	
Add Grilled Chicken or Prawns	5



SANDWICHES

The Coal Shed Reuben	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.



GIN

58&Co House Gin	7	Malfy Blood Orange	10.5
58&Co London Dry Gin	10	Malfy Rosa	10.5
58&Co Apple & Hibiscus	10	Malfy Lemon	10.5
Brighton Gin	11	Martin Millers	9
Caorunn	10	VII Hills Gin	8

VODKA

58&Co House Vodka	7	Belvedere	10
58&Co Triple Distilled Vodka	9	Black Cow Vodka	10

BRANDY & ARMAGNAC

Baron de Sigognac 20yr	21	Hennessy VS	11
Berney Calvados VSOP	9	Hennessy XO	38
Burnt Faith	9	Janneau VSOP	10

WHISKEY

Bulleit Rye	9	Johnnie Walker Blue Label	40
Compass Box Orchard House	11	Kinahan's Irish Whiskey	8
Compass Box Peat Monster	11	Laphroaig 10yr	10
Cotswolds Single Malt	11	Larceny	10.5
Evan Williams Bourbon	7	Nikka Coffey Malt	15
Glenmorangie 10yr Old Malt	10.5	Nikka From the Barrel	11
Isle of Jura 18yr Old Malt	18	Suntory Hibiki Harmony	19
Jack Daniels	7	Woodford Reserve	10

MEZCAL & TEQUILA

Cazcabel Añejo	10	El Rayo Plata	10
Cazcabel Blanco	7	El Rayo Reposado	10.5
Cazcabel Coconut	8	Ojo De Dios Mezcal Coffee	10.5
Cazcabel Coffee	8	Ojo De Dios Mezcal Hibiscus	10.5
Cazcabel Reposado	8.5	Ojo De Dios Mezcal Joven	10
Don Julio 70	19.5		

*All spirits served as 50ml pour.
Please ask your server if you require a 25ml pour.*



RUM

Aluna Coconut Rum	7	Gosling Black Seal	8.5
Cut Spiced Rum	8	Pisco Macchu	8
El Dorado 3yr	7	Plantation Pineapple	11
El Dorado 5yr	8	Tidal Spiced Rum	10
El Dorado 12yr	11	Velho Barreiro Cachaça	7
El Dorado 21yr	22.5		

LIQUEURS

Amaretto Disaronno	7	Grand Marnier	8
Aperol	7	Italicus	8.5
Baileys	8	Kahlua	7
Beesou Honey	7.5	Lillet	7
Campari	7	Lillet Rose	7
Chambord	7	Limoncello	7
Cointreau	7	Pimm's	7
Fernet Branca	7.5	Sambuca	7
Frangelico	7		

ALCOHOL FREE SPIRITS

Lyre's Amaretti	7	Lyre's Italian Orange	7
Lyre's Dry	7	Lyre's White Cane	7



CHAMPAGNE


		125ML	BTL
NV	Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	17	92.5
NV	Veuve Clicquot, Rosé <i>Champagne, France</i>	21	114
NV	Duval-Leroy, Femme de Champagne Brut, Grand Cru <i>Champagne, France</i>		154
2018	Pol Roger, Brut Vintage <i>Champagne, France</i>		170
2013	Dom Perignon <i>Champagne, France</i>		290

SPARKLING

		125ML	BTL
NV	Prosecco Superiore Brut, Asolo, Sacchetto <i>Veneto, Italy</i>	8.5	45
2019	Llopart, Corpinnat Brut Nature Reserva  <i>Penedes, Spain</i>		55
NV	Ridgeview, Bloomsbury <i>Sussex, England</i>	12.5	70
NV	Ridgeview, Fitzrovia Rosé <i>Sussex, England</i>		80
2013	Hoffmann & Rathbone, Blanc de Blancs <i>Sussex, England</i>		110

MAGNUMS

	BOTTLE
Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	185

 Organic



FINE WINES BY THE GLASS



Coravin is unique in that it enables us to serve you some incredible wines by the glass without pulling the cork. By doing so, the natural ageing process is not disturbed and leaves the wine protected from oxygen, and therefore in perfect condition.

WHITE

125ML

Assyrtiko, Thalassitis, Gaia Wines	17.5
<i>Santorini, Greece</i>	
Chablis 1^{er} Cru Vosgros, Thomas Labille	18
<i>Burgundy, France</i>	
Chardonnay, Sta. Rita Hills, Sanford	19
<i>California, USA</i>	
Savigny-Lès-Beaune, Ropiteau Frères	20
<i>Burgundy, France</i>	
Meursault, Michel Gayot	29
<i>Burgundy, France</i>	

RED

125ML

Valpolicella, Rocolo Grassi	17.5
<i>Veneto, Italy</i>	
Initial de Desmirail, Margaux	18.5
<i>Bordeaux, France</i>	
Ribera del Duero, El Espino, Áster	20.5
<i>Ribera del Duero, Spain</i>	
Syrah, G.P.S. Series, Kershaw Wines	20.5
<i>Klein River, South Africa</i>	
Châteauneuf-du-Pape, Les Cailloux, André Brunel	21.5
<i>Rhône, France</i>	
Pinot Noir, Carneros, Scribe Winery	21.5
<i>California, USA</i>	
Brunello di Montalcino, Pinino	22
<i>Tuscany, Italy</i>	
Volnay Vieilles Vignes, Sylvain Debord	23
<i>Burgundy, France</i>	
Barbaresco, Tulin, Pelissero	23.5
<i>Piedmont, Italy</i>	
Barolo, Castiglione, Vietti	25
<i>Piedmont, Italy</i>	
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	29
<i>Rioja Spain</i>	
Gevrey-Chambertin, Domaines Les Astrelles 	30.5
<i>Rioja Spain</i>	



WHITE WINE

CRISP BRIGHT & REFRESHING

175ML 500ML BTL


Clean mouthwatering examples which are incredibly versatile with a wide range of dishes. Wines with crystalline purity and razor-like freshness are the order of the day here.



Blanc de Blanc, Château Oumsiyat <i>Bekaa Valley, Lebanon</i>	7.75	22	31
Muscadet Sèvre et Maine sur Lie La Griffe, Chéreau Carré <i>Loire, France</i>	10	28.5	40
Pošip Blend, Stina, Jako Vino <i>Dalmatia, Croatia</i>			50
Grechetto, Fiorfiore, Roccafiore  <i>Umbria, Italy</i>			61
Roero Arneis, Vietti <i>Piedmont, Italy</i>			70
Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères  <i>Loire, France</i>			71
Assyrtiko, Thalassitis, Gaia Wines <i>Santorini, Greece</i>			81

AROMATIC & FRUIT-FORWARD

175ML 500ML BTL

Undeniably attractive on the nose, these fragrant whites are fruit focussed and more extrovert than their crisp dry cousins. From Sauvignon to the luscious whites of the Mediterranean there is real diversity here. Loves to be matched with dishes that mirror the aromatic herbs and spices.

Vermentino, Chevanceau <i>Vin de France</i>	7.25	21	29
Grillo, Vitese, Colomba Bianca  <i>Sicily, Italy</i>			35
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	10	28.5	40
Viognier, 1753, Château de Campuget <i>Languedoc, France</i>			43
Kydonitsa, Laconia, Monemvasia Winery Tsimbidi <i>Laconia, Greece</i>			49
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	12.5	36	50
Albariño, Lagar de Cervera <i>Galicia, Spain</i>	14.5	41.5	58
Fiano di Avellino, Pietracalda, Feudi di San Gregorio <i>Campania, Italy</i>			65

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WHITE WINE

SMOOTH, TEXTURED, & OPULENT



175ML 500ML BTL



Whites with more weight and texture that are more comfortable when partnered with bolder dishes. All roads don't lead to Chardonnay here, but this grape will always have a heavy presence in this area. So Chardonnay lovers please form an orderly queue!

Verdeca, Talò, San Marzano <i>Puglia, Italy</i>	9	26	36
Rioja Blanco, Nivarius  <i>Rioja, Spain</i>			40
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	11.75	33.5	47
Loin de l'Oeil, Gaillac Blanc, Domaine Gayraud <i>Sud Ouest, France</i>			57
Mâcon-Bussières Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	14.75	42	59
Sixteen Field Blend, Brookdale Estate <i>Paarl, South Africa</i>			73
Chablis 1^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			84
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>			90
Savigny-Lès-Beaune, Ropiteau Frères <i>Burgundy, France</i>			94
Meursault, Michel Gayot <i>Burgundy, France</i>			140

MAGNUMS

BOTTLE

Sancerre, J. de Villebois  <i>Loire, France</i>	148
Chablis 1^{er} Cru Montmains, Domaine Jean Goulley  <i>Burgundy, France</i>	168

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RED WINE

EARTH, SPICE & MEDIUM BODIED

175ML 500ML BTL

These versatile reds are the perfect option if you want a wine that is packed with character but not too heavy. The hallmark of these wines is their marked freshness and spice.

Touriga Nacional, Santo Isidro de Pegões <i>Setúbal, Portugal</i>	8	23	32
Minervois, Caz'Ailes, Château d'Agel <i>Languedoc, France</i>	9.25	26.5	37
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>	9.75	28	39
Pinotage, Off The Charts, Bruce Jack Wines <i>Breedekloof, South Africa</i>			43
Dão, Estate Red, Soito <i>Dão, Portugal</i>			57
Château Preuillac, Cru Bourgeois, Médoc <i>Bordeaux, France</i>			61
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	16	46	64
Te Kahu, Gimblett Gravels, Craggy Range <i>Martinborough, New Zealand</i>			76
Initial de Desmirail, Margaux <i>Bordeaux, France</i>			86
Gevrey-Chambertin, Domaines Les Astrelles  <i>Burgundy, France</i>			147

FIRE, SMOKE & INTENSITY

175ML 500ML BTL




Although some of these reds work within other sections, we feel that the wines included here are the perfect synergy with produce cooked over fire. From grapes with firm tannins and freshness, to wines with plenty of toasty oak, these expressions come alive with this style of cooking.

Tannat, Piattelli Vineyards <i>Cafayate, Argentina</i>	11.75	33.5	47
Ciro Rosso Riserva, Colli del Mancuso, Ippolito 1845 <i>Calabria, Italy</i>	14.25	41	57
Faugères, Mas Gabinèle <i>Languedoc, France</i>	14.25	41	57
Cabernet Franc, Terroir Hunter, Undurraga <i>Valle de Maipo, Chile</i>			59
Collioure, Magenca Rouge, Domaine Madeloc <i>Roussillon, France</i>			68
Malbec, Tinto de la Casa, Riccitelli <i>Valle de Uco, Argentina</i>			72




RED WINE

FIRE, SMOKE & INTENSITY

	175ML	500ML	BTL
Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>			82
Syrah, G.P.S. Series, Kershaw Wines <i>Klein River, South Africa</i>			102
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>			119
Cabernet Sauvignon, Stags Leap District, Chimney Rock <i>Napa Valley, USA</i>			168

ROBUST & STRUCTURED

	175ML	500ML	BTL
<i>Big, structured reds that do exactly what you'd expect. Predominately dark, thick-skinned fruit dominate this section; these are perfect with heavier meat offerings. Lovers of Shiraz, Cabernet, Malbec, Zinfandel and similar, will be overjoyed with these options.</i>			
Durif, Winemakers Reserve, Berton Vineyard <i>Riverina, Australia</i>			40
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>	11	31.5	44
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	11.25	32	45
Shiraz, Cliff Edge, Mount Langi Ghiran <i>Victoria, Australia</i>			57
Malbec, Altitud, Mendoza, Anadeluna <i>Mendoza, Argentina</i>			59
Zinfandel, Dry Creek Valley, Peterson Winery <i>California, USA</i>			70
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien 			76
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>			98
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A. <i>Rioja, Spain</i>			140



RED WINE

SOFT, SILKY & SUPPLE

175ML 500ML BTL

Lighter in style but still packed with character. These reds are silky smooth and a great option for chilling. If you fancy a red with some grilled fish & white meat, then these will be the perfect dance partner.

Marselan, Chevanceau <i>Vin de France</i>	7.25	21	29
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>			36
Syrah, Mason Road, Brookdale Estate <i>Paarl, South Africa</i>	11.25	32	45
Beaujolais Villages, Perle de Granit, Domaine de Colonat <i>Beaujolais, France</i>			46
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	13	37	52
Chianti Classico, Badia a Coltibuono <i>Tuscany, Italy</i>			59
Bourgogne Hautes Côtes de Beaune, Prosper Maufoux <i>Burgundy, France</i>			75
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>		▼	97
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>		▼	103
Brunello di Montalcino, Pinino <i>Tuscany, Italy</i>		▼	105
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>		▼	110
Barbaresco, Tulin, Pelissero <i>Piedmont, Italy</i>		▼	113


MAGNUMS

BOTTLE



Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	130
Châteauneuf-du-Pape, Domaine de la Solitude <i>Rhône, France</i>	182
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>	234



ROSE WINE

	175ML	500ML	BTL
Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	9.5	27	38
Cinsault Rosé, Leeuwenkuil Family Vineyards <i>Swartland, South Africa</i>			42
Agiorgitiko Rosé, 4-6H, Gaia Wines <i>Peloponnese, Greece</i>			43
Côtes de Provence Sainte-Victoire Rosé, Château Grand Boisé  <i>Provence, France</i>	14	40	56

ORANGE WINE

	175ML	500ML	BTL
<i>White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.</i>			
Amfòra Orange, Villa Noria  <i>Languedoc, France</i>	13.5	38.5	54
Muscat Blanc, l'Orange de l'Ou, Château de l'Ou  <i>Roussillon, France</i>			74

DESSERT WINE

		75ML	BTL
Late Harvest Sauvignon Blanc, Viña Echeverría 37.5CL <i>Curicó Valley, Chile</i>		8	36
Black Muscat, Elysium, Quady 37.5CL <i>California, USA</i>		9	45
Sauternes, Château Suduiraut 37.5CL <i>Bordeaux, France</i>		11	50
Late Harvest Gewürztraminer, Terminum, Tramin 37.5CL <i>Alto Adige, Italy</i>		15	70

PORT

	50ML	BTL
LBV Port, Barros <i>Douro, Portugal</i>	6	67
20 Year Old Tawny Port, Barros <i>Douro, Portugal</i>	9	85

 Organic



