

# THE COAL SHED

## A LA CARTE

### 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.

<b>48-Hour Fermented Flatbread</b>	5.5
<i>Aged Cheddar, Anchovies, Pickled Fennel</i>	
<b>36-Hour Fermented Sourdough (v)</b>	4.5
<i>Jersey Butter, Maldon Salt Flake, Dukkah</i>	

### SNACKS

<b>Gordal Olives (vg)</b>	4
<i>Burnt Orange, Garlic</i>	
<b>Firecracker Cauliflower (vg)</b>	5
<i>Shishito Chilli, Black Sesame, Green Onion</i>	
<b>Short Rib Crispy Doughnut</b>	7
<i>Manchego, Jalapeño Mayonnaise</i>	
<b>Buttermilk Fried Chicken</b>	7.5
<i>Bread &amp; Butter Pickles, Hot Sauce</i>	
<b>Blue Prawn Toast</b>	9
<i>Sesame, Coriander</i>	
<b>House Cured Meats</b>	8
<i>Smoked Black Pepper, Pickles</i>	
<b>Sweetcorn Ribs</b>	5.5
<i>Pecorino, Jalapeño, Crispy Garlic</i>	

### SEAFOOD COUNTER

<b>Lindisfarne Oysters 4yr</b> 3 6 12	12 22 40
<i>Lindisfarne Oysters grown in the British Isles Priory since 1381.</i>	
<b>King Prawns</b> 2 4 6	6 11 17
<i>Yuzu Kosho Mayonnaise</i>	

### RAW & FIRE

<b>Slow Smoked Pork Belly</b>	11	<b>Miso Aubergine (vg)</b>	9	<b>Aberdeen Angus Fillet Beef Tartare</b>	13
<i>Honey Apple Glaze, Bitter Leaf, Fennel Slaw</i>		<i>Crispy Shallots, Toasted Sesame</i>		<i>Game Chips, Pickled Shimeji Mushroom</i>	
<b>Watermelon Ceviche (vg)</b>	9	<b>Atlantic Scottish Salmon</b>	11	<b>Fire Baked Beetroots (vg)</b>	9
<i>Avocado, Sesame Milk, Smoked Shishito Chilli</i>		<i>Tree Apple, Wasabi</i>		<i>Roasted Radicchio, Tahini, Pomegranate</i>	
<b>BBQ 'Waldorf' Scallops</b>	14.5	<b>Caesar Salad</b>	10	<b>Bluefin Tuna Tostadas (3)</b>	12.5
<i>Celeriac, Walnut, Nashi Pear</i>		<i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies, Aged Parmesan</i>		<i>Rainbow Radish, Aji Panca, Avocado, Corn</i>	
<b>Add Rotisserie Chicken or BBQ Prawns</b>			5		

### 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.

<b>Fillet, Irish Heritage Breed 200g</b>	37	<b>Wagyu Striploin, Westholme Australian 8+ 180g</b>	55
<b>Ribeye, Irish Heritage Breed 300g</b>	38	<b>Flat Iron, British Heritage Breed 240g</b>	24
<b>Sirloin Steak, Irish Heritage Breed 300g</b>	35	<b>Rump Cap, British Heritage Breed 300g</b>	22

### ROBATA & ROTISSERIE

<b>Butterflied Sea Bream Pil Pil</b>	23	<b>Seafood 'Bonne Femme'</b>	27	<b>One Year Acquerello Baked Rice (v)</b>	20
<i>Garlic, Chilli, Manila Clams</i>		<i>Scallops, King Prawns, Wild Seabass</i>		<i>Roasted Portobello, Crispy Cauliflower, Bok Choy</i>	
<b>Sussex Rotisserie Half Chicken</b>	22	<b>Black Duroc Pork Chop</b>	24	<b>North Atlantic Halibut</b>	28
<i>Lemon, Thyme, Garlic Aioli</i>		<i>Roasted Apple, Sesame Purée, Heritage Carrots</i>		<i>Meyer Lemon &amp; Caper Marinère, Sea Greens</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.

<b>Wagyu Tomahawk, Westholme Australian 5+</b>	20 Per 100g	<b>Chateaubriand, British Heritage Breed</b>	13 Per 100g
<b>Prime Rib, Irish Heritage Breed</b>	12 Per 100g	<b>Bone In Sirloin, Irish Heritage Breed</b>	12 Per 100g
<b>Porterhouse, Irish Heritage Breed</b>	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.

### CAVIAR

All of our Caviar is served with Potato Pancakes, Creedy Cured Egg Yolk, Whipped Crème Fraîche & Chopped Chives.

<b>Exmoor Cornish Salted Caviar 10g</b>	35
<i>Sturgeon caviar with a luxurious creamy finish</i>	
<b>Oscietra Prestige 15g</b>	45
<i>A prized Sturgeon caviar with nutty, floral notes and a burst of sea flavours</i>	

### SIDES

<b>Beef Fat Chips</b>	6
<i>Smoked Maldon Sea Flakes</i>	
<b>Espellete Fries</b>	6
<i>Aged Parmesan, Confit Garlic, Chives</i>	
<b>Spinach Rockefeller (v)</b>	7
<i>Pernod, Green Pepper, Pecorino</i>	
<b>Creamed Mashed Potatoes (v)</b>	6
<i>English Butter, Jersey Cream</i>	
<b>Garden Salad (vg)</b>	6
<i>Avocado, Fennel, Tomato</i>	
<b>Mac &amp; Cheese (v)</b>	7
<i>Elbow Pasta, Cheese Fondue, Garlic Crumb</i>	
<b>Coal Fired Greens (v)</b>	6
<i>Shallots, Garlic, Butter</i>	
<b>Curried Onion Rings (v)</b>	6
<i>White Onion, Curried Aioli</i>	

### SAUCES

<b>Chimichurri (vg)</b>	2.5
<b>Peppercorn</b>	2.5
<b>Coal Shed Steak Sauce</b>	2.5
<b>Béarnaise (v)</b>	2.5



# THE COAL SHED

## LUNCH & PRE THEATRE MENU

### THE SET

2/3 COURSE 25/29

#### STARTERS

- Miso Aubergine (v)**  
Crispy Shallots, Toasted Sesame
- Slow Smoked Pork Belly**  
Honey Apple Glaze, Bitter Leaf, Fennel Slaw
- Watermelon Ceviche (vg)**  
Avocado, Sesame Milk, Smoked Shishito Chili
- Wood Fired Atlantic Scottish Salmon**  
Tree Apple, Wasabi, Shiso

#### MAINS

- Sea Bass**  
Meyer Lemon, Sea Greens, Caper Bulbs, Pink Fir Potatoes
- English Heritage Breed Steak Frites**  
Béarnaise Sauce
- 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

### THE VEGAN SET

#### 2/3 COURSE 20/25

At The Coal Shed, everyone deserves exceptional food. Our vegan set menu showcases the finest produce, cooked over coals with the same care as the rest of our dishes.

#### SNACKS

- Grilled Flat Bread** 4  
Winter Tomato, Capers, Smoked Virgin Olive Oil
- Sweetcorn Fritter** 5  
Firecracker Sauce

#### STARTERS

- Burnt Leeks & Vegan Stracciatella**  
Truffle Honey Dressing, Toasted Hazlenuts
- Kettle Baked Aubergine**  
Spiced Pimento, Lemon Gremolata, Crispy Onion

#### MAINS

- Coal Roasted Celeriac**  
Remoulade, Crispy Endive Salad
- Baked Rice**  
Winter Squash, Black Garlic, Kale

#### DESSERTS

- Apple Crumble**  
Vanilla Ice-Cream

### 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

### SIGNATURE COCKTAILS

- Spiced Pear Daiquiri** 12  
Cut Spiced Rum, Lime, Crème de Poire, Demerara
- Fat Old Fashioned** 12  
Beef Fat Washed Evan Williams, Angostura Bitters, Demerara, Salt
- Dill Pickle Martini** 11.5  
58&Co Triple Distilled Vodka, Dill Pickle Brine, Noilly Prat
- Cacao Negroni** 12.5  
58&Co London Dry Gin, Cacao-Infused Campari, Martini Rubino
- Blackberry Spritz** 12.5  
58&Co Vodka, Barros LBV Port, Lemon, Blackberry, Prosecco
- Spicy Guava Margarita** 11.5  
Cazcabel Blanco, Lime, Guava Juice, Rocoto Agave

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

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.

### 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

- |  |  |
|--|--|
| <b>500g Sirloin (to share)</b> 26pp<br>Mountain Thyme, Garlic, Jersey Butter | <b>35 Day Salt Aged Rump Cap of Beef</b> 26<br>Mountain Thyme, Garlic, Jersey Butter |
| <b>Sussex Herb Fed Chicken</b> 24<br>Young Sage, Meyer Lemon, Chicken Juices | <b>Sussex Celeriac (v)</b> 19<br>Rosemary, Manuka Honey, Kombu                       |

#### Sunday Roast Special

Please see the blackboard for offerings

#### All served with traditional trimmings

Garlic & Thyme Beef Fat Roast Potatoes, Burnt Orange Baked Heritage Carrots, Buttered 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.

