

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.

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

SNACKS

Gordal Olives (vg)	4
<i>Burnt Orange, Garlic</i>	
Firecracker Cauliflower (vg)	5
<i>Shishito Chilli, Black Sesame, Green Onion</i>	
Crispy Short Rib Doughnuts	7
<i>Jalapeño Mayonnaise</i>	
Buttermilk Fried Chicken	7.5
<i>Dill Pickles, Hot Sauce</i>	
Blue Prawn Toast	9
<i>Sesame, Coriander</i>	
Sweetcorn Ribs	5.5
<i>Pecorino, Jalapeño</i>	

SEAFOOD COUNTER

Lindisfarne Oysters 4yr	3 6 12	12 22 40
<i>Lindisfarne Oysters grown in the British Isles Priory since 1381.</i>		
King Prawns 2 4 6		6 11 17
<i>Sustainably sourced from the icy waters of the North Atlantic, enhancing a naturally sweet flavour and tender texture.</i>		

RAW & FIRE

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

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

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

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		

CAVIAR

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

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

SIDES

Beef Fat Chips	6
<i>Smoked Maldon Sea Flakes</i>	
Espellete Fries	6
<i>Aged Parmesan, Confit Garlic</i>	
Spinach Rockefeller (v)	7
<i>Pernod, Green Pepper, Pecorino</i>	
Creamed Mashed Potatoes (v)	6
<i>English Butter, Jersey Cream</i>	
Garden Salad (vg)	6
<i>Seasonal Greens, Coal Shed Pickles</i>	
Mac & Cheese (v)	7
<i>Elbow Pasta, Cheese Fondue, Garlic Crumb</i>	
Coal Fired Greens (v)	6
<i>Confit Garlic Dressing</i>	
Crispy Onion Rings (v)	6
<i>Curried Aioli</i>	

SAUCES

Chimichurri (vg)	2.5
Peppercorn	2.5
Coal Shed Steak Sauce	2.5
Béarnaise (v)	2.5

(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

LUNCH & PRE THEATRE MENU

THE SET

2/3 COURSE 25/29

Available Monday - Friday 12pm - 6:30pm

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 Chilli

Wood Fired Atlantic Scottish Salmon

Citrus Dressing, Apple, Wasabi

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)

Roasted Portobello, Crispy Cauliflower, Bok Choy

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

ROASTS AT THE COAL SHED

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

For over a decade, we've taken pride in sourcing the finest local ingredients to create the ultimate Sunday Roast. Our beef is dry-aged in a Himalayan salt chamber to develop deep flavours, while our herb-fed chicken comes from trusted local farms, ensuring exceptional quality and taste. Every joint is cooked with care, allowing the meat's natural richness to shine. Served with indulgent, freshly prepared trimmings made from locally sourced produce, our roasts celebrate the best of our region's flavours.

SUNDAY ROTISSERIE

Cooked over charcoal and basted with seasoned fats & oils

500g Sirloin (to share)	28pp	35 Day Salt Aged Rump Cap of Beef	26
Mountain Thyme, Garlic, Jersey Butter		Mountain Thyme, Garlic, Jersey Butter	
Sussex Herb Fed Chicken	24	Sussex Celeriac (v)	19
Young Sage, Meyer Lemon, Chicken Juices		Gremolata, Garlic Crumb	

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

Cauliflower Cheese	6
Cheese Fondue, Garlic Crumb	

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.



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.

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

One Year Acquerello Baked Rice

Roasted Portobello, Crispy Cauliflower, Bok Choy

DESSERTS

Apple Crumble

Vanilla Ice-Cream

SANDWICHES

Steakhouse Burger

Double Smashed Salt Aged Beef Patty, Truffle Cheese Fondue, Pickles,
Butter Bun, Espelette Fries

The Coal Shed Reuben

House Smoked Pastrami, Pickled Cabbage, Swiss Cheese, Sourdough

Kimchi Grilled Cheese (v)

Swiss, American Cheddar, English Mature Cheddar, Sourdough

Add Espelette Fries

SIGNATURE COCKTAILS

Rhubard & Wildberry Gimlet

Rhubard Infused 58 & Co House Vodka,
Wildberry Aperol, Lemon

Fat Old Fashioned

Beef Fat Washed Evan Williams, Angostura
Bitters, Demerara, Salt

Spicy Guava Margarita

Cazcabel Blanco, Lime, Guava, Rocoto Agave

Cherry Bakewell Godfather

Brioche Kinahan's Irish Whiskey & Disaronno,
Cherry

Coal Shed Sangria

Red Wine, Burnt Faith, Beesou, Lemonade

Sesame Martini

58&Co Triple Distilled Vodka, Toasted Sesame
Vermouth, Saline

(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.