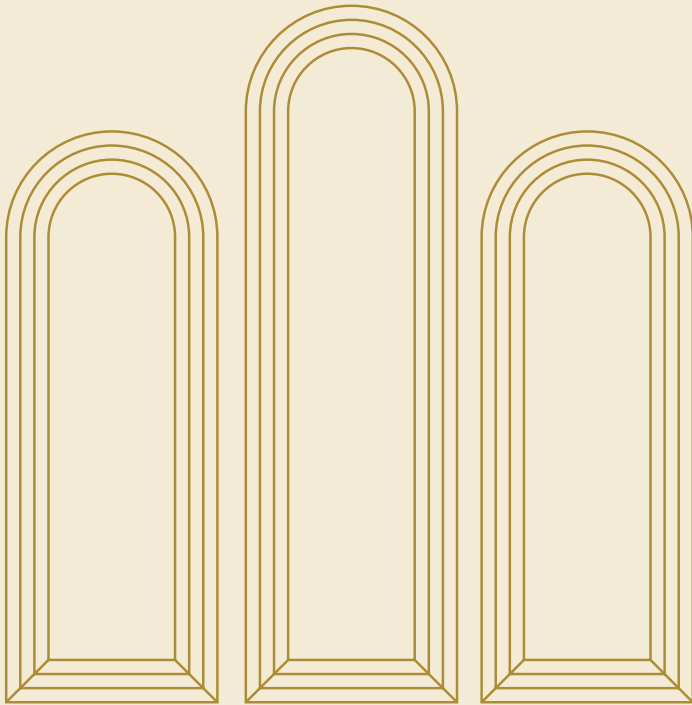


BAR MENU
FOOD & DRINK



THE COAL SHED

COCKTAILS

Fat Old Fashioned	<i>Beef Fat Washed Evan Williams, Demerara, Saline, Bitters</i>	13
Spicy Guava Margarita	<i>Cazcabel Blanco, Guava, Rocotto Agave, Lime</i>	12.5
Sesame Martini	<i>58 & Co Triple Distilled Vodka, Toasted Sesame Vermouth, Saline</i>	13
Yellow Pepper Margarita	<i>Cazcabel Blanco, Yellow Pepper, Lime, Yoghurt</i>	12.5
Burnt Grapefruit Paloma	<i>Cazcabel Coconut, Burnt Grapefruit, Lime, Double Dutch Soda</i>	12.5
Cherry Bakewell Godfather	<i>Brioche Kinahan's Irish Whiskey & Disaranno, Cherry</i>	14
Thyme Enzoni	<i>Elephant Gin, Thyme Campari, Grape, Lemon</i>	13
Pina Colada	<i>Takamaka Koko, Pineapple, Lime, Coconut</i>	13
The Coal Shed Sangria	<i>Red Wine, Burnt Faith, Beesou, Lemonade</i>	12.5
Rhubarb & Wildberry Gimlet	<i>Rhubarb Infused 58 & Co House Vodka, Wildberry Aperol, Lemon</i>	13
Banoffee Espresso Martini	<i>Takamaka Spiced, Licor 43, Banana, Coffee</i>	13.5

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



LOWS

Sipello Grapefruit	<i>Sipello, Burnt Grapefruit, Double Dutch Soda</i>	11
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Yuzu Hot Honey	<i>Akashi Tai Yuzushu, Jalepeño Honey</i>	11
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NOS

Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Double Dutch Ginger Beer</i>	9
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Yellow Pepper Soda	<i>Yellow Pepper Cordial, Lime, Double Dutch Soda</i>	8
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Banana Daiquiri	<i>Lyre's White Cane, Banana, Lime</i>	8
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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%	6.5	Beavertown Neck Oil 4.3%	7
Lucky Saint 0.5%	6	Hazy Day 4.3%	6.5
Lucky Saint Hazy 0.5%	6	Guinness 4.2%	7
Estrella Inedit 4.8%	6.5	Estrella Galicia 5.5%	6.75

DRAUGHT

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>	
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>	
Firecracker Cauliflower (vg)	5
<i>Coal Fired Shishito Chilli, Black Sesame, Green Onion</i>	
Short Rib Crispy Doughnuts	7
<i>Machego, 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>	

SALADS

Fire Baked Beetroots (vg)	9
<i>Roasted Radicchio, Tahini, Pomegranate</i>	
Caesar Salad	10
<i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies</i>	
Add Rotisserie Chicken or BBQ 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	Coal Shed Steak Sauce	2.5
Peppercorn	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</i>	
Garden Salad (vg)	6
<i>Seasonal Leaves, Coal Shed Pickles</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	9	Ramsbury London Dry	10.5
58 & Co London Dry Gin	10.5	Caorunn	10.5
58 & Co Apple & Hibiscus	10.5	Brighton Gin	11.5
Elephant London Dry	12	Martin Millers	10
Ramsbury Raspberry & Wildflower	11		

VODKA

58 & Co House Vodka	9	Belvedere	10.5
58 & Co Triple Distilled Vodka	10.5	Ramsbury Vodka	11

BRANDY & ARMAGNAC

Bernoy Calvados VSOP	9.5	Maxime Trijol VS	9.5
Hennessy VS	12	Maxime Trijol VSOP	12.5
Hennessy XO	40	Burnt Faith	10

WHISKEY

Glenfiddich 12 ^{yr}	12	Suntory Hibiki Harmony	20
Laphroaig 10 ^{yr}	13	Kinahan's Irish Whiskey	9.5
Johnnie Walker Blue	40	Evan Williams Bourbon	9
Glenmorangie 10 ^{yr} Old Malt	12	Rittenhouse Rye	10
Isle of Jura 18 ^{yr} Old Malt	18	Elijah Craig	11
Nikka Coffey Malt	14.5	Jack Daniels	9
Nikka From the Barrel	12	Torabhaig	13.5

MEZCAL & TEQUILA

Cazcabel Blanco	9	Los Siete Misterios	12
Cazcabel Reposado	9.5	El Rayo Plata	10.5
Cazcabel Anejo	10	El Rayo Reposado	11
Cazcabel Coconut	9.5	Don Julio Anejo	20.5
Cazcabel Honey	9.5		
Cazcabel Coffee	9.5		

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



RUM

Velho Barreiro Cachaça	8	Gosling Black Seal	9
Takamaka White	9	Diplomatico Mantuano	10
Takamaka Spiced	9.5	Plantation Pineapple	12
Takamaka Coconut	8	Pisco Barsol	10
Takamaka Overproof	12	Tidal	11
Doorlys XO	12.5		

LIQUEURS

Absinthe Le Fée	12.5	Bepi Tosolini Sambuca	8
Amaretto Disaronno	8	Bepi Tosolini Grappa Di Moscato	11
Amaro Montenegro	9	Aperol	8
Baileys	8	Mr Black	8
Cointreau	8	Campari	8
Frangelico	8	Pimm's	8
Grand Marnier	8.5	Beesou Honey	8
Italicus	9.5	Cocchi Americano Rosa	9
Pallini Limoncello	8	Cocchi Americano Bianco	8
Chambord	8	Cocchi di Torino Rosso	8

ALCOHOL FREE SPIRITS

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

SAKE

Akashi-Tai Shiraume	75ml	8	Akashi-Tai Yuzu	75ml	9
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CHAMPAGNE


		125ML	BTL
NV	Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	17.5	97.5
NV	Veuve Clicquot, Rosé <i>Champagne, France</i>	21	120
2015	Palmer, Grand Terroirs <i>Champagne, France</i>		130
2018	Pol Roger, Brut Vintage <i>Champagne, France</i>		180
2013	Dom Perignon <i>Champagne, France</i>		305

SPARKLING

		125ML	BTL
NV	Levin 0% Blanc de Blancs, Villa Noria  <i>Languedoc, France</i>	6	30
NV	Prosecco Superiore Brut, Asolo, Sacchetto <i>Veneto, Italy</i>	8.5	47.5
NV	Crémant de Bourgogne Brut, André Delorme <i>Burgundy, France</i>		57.5
NV	Ridgeview, Bloomsbury <i>Sussex, England</i>	13.5	75
NV	Ridgeview, Fitzrovia Rosé <i>Sussex, England</i>	15	85
2013	Hoffmann & Rathbone, Blanc de Blancs <i>Sussex, England</i>		115

MAGNUMS

		BOTTLE
	Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	195

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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

Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères 	16
<i>Loire, France</i>	
Chablis 1^{er} Cru Vosgros, Thomas Labille	18.5
<i>Burgundy, France</i>	
Semillón, Old Vines From Patagonia, Matias Riccitelli	20
<i>Patagonia, Argentina</i>	
Chardonnay, Sta. Rita Hills, Sanford	20
<i>California, USA</i>	
Meursault, Michel Gayot	30.5
<i>Burgundy, France</i>	

RED

125ML

Chiave di Saletta, Villa Saletta	16
<i>Tuscany, Italy</i>	
Valpolicella, Roccolo Grassi	17.5
<i>Veneto, Italy</i>	
Initial de Desmirail, Margaux	19
<i>Bordeaux, France</i>	
Touriga Nacional, Três Parcelas, Quinta da Romaneiro	19.5
<i>Douro, Portugal</i>	
Ribera del Duero, El Espino, Áster	21.5
<i>Ribera del Duero, Spain</i>	
Châteauneuf-du-Pape, Les Cailloux, André Brunel	21.5
<i>Rhône, France</i>	
Pinot Noir, Carneros, Scribe Winery	22.5
<i>California, USA</i>	
Volnay Vieilles Vignes, Sylvain Debord	24
<i>Burgundy, France</i>	
Barolo, Castiglione, Vietti	26
<i>Piedmont, Italy</i>	
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A.	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.



Garganega, Il Casone			32
<i>Veneto, Italy</i>			
Blanc de Blanc, Château Oumsiyat			34
<i>Bekaa Valley, Lebanon</i>			
Muscadet Sèvre et Maine sur Lie La Griffe, Chéreau Carré	10.5	30	42
<i>Loire, France</i>			
Gavi, Palás, Michele Chiarlo	13	37	52
<i>Piedmont, Italy</i>			
Grechetto, Fiorfiore, Roccafiore 			64
<i>Umbria, Italy</i>			
Assyrtiko, Terre de Zeus, Navitas Winery 			67
<i>Macedonia, Greece</i>			
Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères 			75
<i>Loire, France</i>			

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	7.5	21.5	30
<i>Vin de France</i>			
Grillo, Vitese, Colomba Bianca 			37
<i>Sicily, Italy</i>			
Riesling, Watervale, Jim Barry Wines	10.5	30	42
<i>Clare Valley, Australia</i>			
Viognier, 1753, Château de Campuget			47
<i>Languedoc, France</i>			
Centenaire, Côtes Catalanes, Domaine Lafage	12	34	48
<i>Roussillon, France</i>			
Sauvignon Blanc, Te Muna, Craggy Range	13	37	52
<i>Martinborough, New Zealand</i>			
Pinot Gris, Tiritiri, Neudorf			60
<i>Nelson, New Zealand</i>			
Albariño, Lagar de Cervera			61
<i>Galicia, Spain</i>			
Fiano di Avellino, Pietracalda, Feudi di San Gregorio			68
<i>Campania, Italy</i>			

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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>	9.5	27	38
Rioja Blanco, Tempranillo Blanco, Nivarius  <i>Rioja, Spain</i>			42
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	12.25	35	49
Soave, Roccolo Grassi <i>Veneto, Italy</i>			55
Mâcon-Bussières Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	15.5	44.5	62
Chenin Blanc Old Vine, Brookdale Estate <i>Paarl, South Africa</i>			76
Chablis 1^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			88
Semillón, Old Vines From Patagonia, Matias Riccitelli <i>Patagonia, Argentina</i>			95
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>			95
Meursault, Michel Gayot <i>Burgundy, France</i>			147

MAGNUMS

BOTTLE

Sancerre, J. de Villebois  <i>Loire, France</i>	155
Chablis 1^{er} Cru Montmains, Domaine Jean Goulley  <i>Burgundy, France</i>	176

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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>	8.5	24.5	34
Minervois, Caz'Ailes, Château d'Agel <i>Languedoc, France</i>	9.75	28	39
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>	10.25	29.5	41
Pinotage, Off The Charts, Bruce Jack Wines <i>Breedekloof, South Africa</i>			45
Côtes du Rhône, Saint Cosme <i>Rhône, France</i>	12.5	35.5	50
Dão, Estate Red, Soito <i>Dão, Portugal</i>			60
Château Preuillac, Cru Bourgeois, Médoc <i>Bordeaux, France</i>			64
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	16.75	48	67
Initial de Desmirail, Margaux <i>Bordeaux, France</i>			90
Gevrey-Chambertin, Domaines Les Astrelles  <i>Burgundy, France</i>			154

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.

Syrah, Mason Road, Brookdale Estate <i>Paarl, South Africa</i>	11.75	33.5	47
Tannat, Piattelli Vineyards <i>Cafayate, Argentina</i>			49
Cabernet / Merlot, Hebo, Petra <i>Tuscany, Italy</i>	13	37	52
Narassa, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>			58
Saint-Joseph Rouge, Le Grand Pompée, Paul Jaboulet Aîné <i>Rhône, France</i>			70





RED WINE

FIRE, SMOKE & INTENSITY

	175ML	500ML	BTL
Chiave di Saletta, Villa Saletta <i>Tuscany, Italy</i>			75
Malbec, Tinto de la Casa, Matias Riccitelli <i>Mendoza, Argentina</i>			76
Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>			82
Touriga Nacional, Três Parcelas, Quinta da Romaneiro <i>Douro, Portugal</i>			92
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>			102
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>			125

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>			42
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	11.75	33.5	47
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>			48
Malbec, Altitud, Andeluna <i>Mendoza, Argentina</i>			59
Shiraz, Cliff Edge, Mount Langi Ghiran <i>Victoria, Australia</i>			60
Zinfandel, Dry Creek Valley, Peterson Winery <i>California, USA</i>			74
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien  <i>Rhône, France</i>			80
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>			103
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A. <i>Rioja, Spain</i>			147

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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>	7.5	21.5	30
Raboso, Il Casone <i>Veneto, Italy</i>			32
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>			38
Beaujolais Villages, Perle de Granit, Domaine de Colonat <i>Beaujolais, France</i>			48
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	13.5	38.5	54
Chianti Classico, Badia a Coltibuono <i>Tuscany, Italy</i>			62
Nebbiolo, Langhe, Brezza  <i>Piedmont, Italy</i>			70
Bourgogne Hautes Côtes de Beaune, Prosper Maufoux <i>Burgundy, France</i>			79
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>			108
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>			116

MAGNUMS

BOTTLE


Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	134
Châteauneuf-du-Pape, Domaine de la Solitude <i>Rhône, France</i>	192
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>	246



ROSE WINE

	175ML	500ML	BTL
Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	10	28.5	40
Miraflors Rosé, Côtes Catalanes, Domaine Lafage <i>Roussillon, France</i>	12	34	48
Ultimate Provence Rosé, Côtes de Provence <i>Provence, France</i>	15.5	44.5	62
		MAGNUM	125

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>			
Sauvignon Blanc, No es Pituko, Viña Echeverría <i>Valle de Curicó, Chile</i>	10.75	30.5	43
Amfòra Orange, Villa Noria  <i>Languedoc, France</i>	14	40	56

DESSERT WINE

		75ML	BTL
Late Harvest Sauvignon Blanc, Viña Echeverría 37.5CL <i>Curicó Valley, Chile</i>		8.5	38
Black Muscat, Elysium, Quady 37.5CL <i>California, USA</i>		9.5	47
Sauternes, Château Suduiraut 37.5CL <i>Bordeaux, France</i>		11.5	52.5
Late Harvest Gewürztraminer, Terminum, Tramin 37.5CL <i>Alto Adige, Italy</i>		15	73.5

PORT

	50ML	BTL
LBV Port, Barros <i>Douro, Portugal</i>	6	70
20 Year Old Tawny Port, Barros <i>Douro, Portugal</i>	9	90

 Organic



