



THE COAL SHED



A LA CARTE

APERITIFS

Veuve Clicquot Brut, Yellow Label <i>Champagne, France 125ml</i>	17.5	Spicy Guava Margarita <i>Cazcabel Blanco, Guava, Rocotto Agave, Lime</i>	13	Fat Old Fashioned <i>Beef Fat Washed Evan Williams, Demerara, Saline</i>	14.5
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SNACKS

Gordal Olives (vg)*	4	Grilled Padron Peppers (vg)*	5
36-Hour Fermented Sourdough (v)	5	<i>Aleppo Salt</i>	
<i>Whipped Butter, Smoked Salt</i>		Three Cheese Artichoke Dip *	5.5
48-Hour Fermented Flatbread	5.5	<i>Potato Crisps</i>	
<i>Aged Cheddar, Anchovy, Pickled Fennel</i>		Jalapeño Poppers (v)	5
Burnt Ends Taco *	5	<i>Blue Cheese Ranch</i>	
<i>Tomatillo Salsa, Pickled Onion, Sour Cream</i>			

SEAFOOD COUNTER

<i>Pure, simple, ocean fresh.</i>			
British Oysters *	4 each	Exmoor Cornish Salted Caviar 10g	40
<i>Shallot Vinegar Mignonette or</i>		<i>Sturgeon caviar with a luxurious creamy</i>	
<i>Lime, Cucumber, Jalapeño Granita</i>		<i>finish. Served with Blini, Whipped Crème</i>	
King Prawns *	2/4/6	6/11/17	<i>Fraîche, Chopped Chives.</i>
<i>Served on ice with lemon</i>			

STARTERS

Beef Tartare *	13	Hamachi Ceviche *	14	Portland Crab *	18	Grilled Scallops *	18
<i>Smoked Bone Marrow, Salsa Verde</i>		<i>Papaya Salad, Chilli, Yuzu</i>		<i>Peach, Beans, Almonds</i>		<i>Corn Salsa, Sobrasada, Smoked Butter</i>	
Glazed Pork Belly *	13	Ash Grilled Carrots (vg)	10	Burrata (v)	12	Caesar Salad * Small/Large	11/16
<i>Spiced Rum BBQ Glaze, Slaw</i>		<i>Hazelnut Cream, Chermoula</i>		<i>Apricot, Fresh Pea, Moscatel Dressing, Mint</i>		<i>Anchovy Dressing, Croutons, Parmigiano</i>	
						Add Chicken/Prawns	5/9

THE SALT CHAMBER & CHARCOAL GRILL

Our steaks are carefully sourced for exceptional quality, with beautiful marbling and deep flavour. Each cut is prepared in-house and cooked simply over fire on our Robata grill, finished with aged beef fat and smoked salted butter.

Porterhouse *	Chateaubriand *	Prime Rib *	Westholme Wagyu *	Bone in Sirloin*
13 per 100g	14 per 100g	12 per 100g	20 per 100g	12 per 100g



Beef Fillet 200g *	37	Ribeye Steak 300g *	39	35-Day Aged Rump 300g *	24	Add Argentinian Prawns *	9
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The Coal Shed Sauces - Peppercorn, Béarnaise, Chimichurri (vg)* 3

ROBATA & ROTISSERIE

Butterflied Sea Bream *	24	Sussex Rotisserie Spiced Half Chicken *	24	Newhaven Monkfish *	28
<i>Charred Nutbourne Tomato, Capers, Olives</i>		<i>Ranch, Chimichurri</i>		<i>Shellfish Peppercorn Sauce</i>	
Saddleback Pork Chop *	27	Grilled Foscett Farm Courgettes *	19	Smoked Beef Short Rib *	26
<i>Roasted Stone Fruit Butter</i>		<i>Vegan Stracciatella, Freekeh, Seeds, Lovage</i>		<i>Bourbon BBQ Glaze, Slaw</i>	

THE BURGER

Available Every Day 12-6:30pm

The Coal Shed Cheeseburger	19
<i>American Cheese, Dill Pickle Aioli, Beef Fat Chips</i>	

SIDES

Beef Fat Chips *	6	Seasonal Greens (v)*	6	Green Garden Salad (vg)*	6	Onion Rings (vg)	6
<i>Smoked Salt</i>		<i>Garlic Butter</i>		<i>Radish, House Dressing</i>		<i>Curried Aioli</i>	
Nutbourne Tomato (vg)*	6	Mac & Cheese	7	Vinegar Slaw (vg)*	5		
<i>Shallot, Sherry Vinegar</i>		<i>Bacon Crumb, Chives</i>		<i>Green Apple, Coriander</i>			

THE SET MENUS

Availible Monday - Friday from 12 - 6:30pm
Big flavours, smaller prices Our set lunch brings you signature dishes at a price that's hard to beat - perfect for a midweek lunch or a pre-theatre bite.

REMARKABLE WINES

Ask your server for pairing recommendations from our exceptional cellar. Each bottle is chosen to bring out the best in what's on your plate.

SUNDAY SERVICE

Available from 12 - 4:30pm
Sundays, done properly. Charcoal-roasted steak, beef & chicken, next-level trimmings and a wine list that'll make you want to stay a little longer.



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