

# THE COAL SHED

## THE LUNCH & DINNER SET MENU

2/3 COURSE 19/23

### SNACKS

#### British Rock Oysters \*

*Shallot Vinegar or  
Lime, Cucumber, Jalapeño*

4 each

#### Gordal Olives (vg)\*

4

#### Sourdough (v)

*Whipped Butter,  
Smoked Salt*

5

### STARTERS

#### Ash Grilled Carrots (vg)

*Hazelnut Cream,  
Chermoula*

#### House Caesar

*Anchovy Dressing, Garlic  
Croutons, 24- Month Parmigiano*

#### Burnt End Tacos \*

*Tomatillo Salsa,  
Pickled Onion, Sour Cream*

### MAINS

#### Onglet Steak

*Thai BBQ Sauce*

#### Sea Bream \*

*Charred Nutbourne Tomato,  
Capers, Olives*

#### Grilled Courgettes (v)

*Vegan Stracciatella,  
Freekeh, Seeds, Lovage*

#### Sides

Beef Fat Chips, Green Garden Salad, Coal Roasted Greens

6

### DESSERTS

#### Chocolate Tart \*

*Crème Fraîche, Honeycomb*

#### Ice Cream & Sorbets \*

*Ask your server for today's  
selection.*

Available

Monday - Friday 12 - 6:30pm

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

Please inform your server of any allergies or dietary needs. While we do our best to accommodate, we cannot guarantee dishes are allergen-free due to our open kitchen. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.



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