

THE COAL SHED

THE LUNCH & PRE THEATRE SET MENU

TWO COURSE 19 / THREE COURSE 23

SNACKS

English Oysters*	4 each	36-Hour Fermented Sourdough (v)	5
<i>Shallot Mignonette or The Coal Shed</i>		<i>Whipped Butter, Chicken Skin Salt</i>	
<i>Bloody Mary Granita & Pickled Celery</i>		Gordal Olives (vg)*	4

STARTERS

Ember Roast Beetroots* (vg)	Caesar Salad	Burnt End Tacos*
<i>Whipped Tofu,</i>	<i>Anchovy Dressing,</i>	<i>Tomatillo Salsa,</i>
<i>Crispy Onions, Chicory</i>	<i>Parmesan, Croutons</i>	<i>Onion, Sour Cream</i>

MAINS

Chargrilled Rump	Fire Roasted Squash (vg)	Fillet of Bream*
Barrel* 180g	<i>Freekeh, Tahini Dressing,</i>	<i>Charred Leeks,</i>
<i>Peppercorn Sauce</i>	<i>Pumpkin Seed Gremolata</i>	<i>Curried Mussel Sauce</i>

SIDES 6 each

Beef Fat Chips* Maldon Salt / **Tomato Salad* Red Onion, Sherry Vinegar (vg)**
Buttered Mash* (v) / **Charred Hispi Cabbage* (vg)**
Bitter Leaf Salad* (vg) / **Onion Rings (v)**
Truffled Mac 'n' Cheese (v) 7

DESSERTS

Blackberry Pavlova* (v)	Churros (v)	Ice Cream*
<i>Cardamom Cream, Pistachio</i>	<i>Dulce De Leche</i>	<i>or Sorbets*</i>

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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