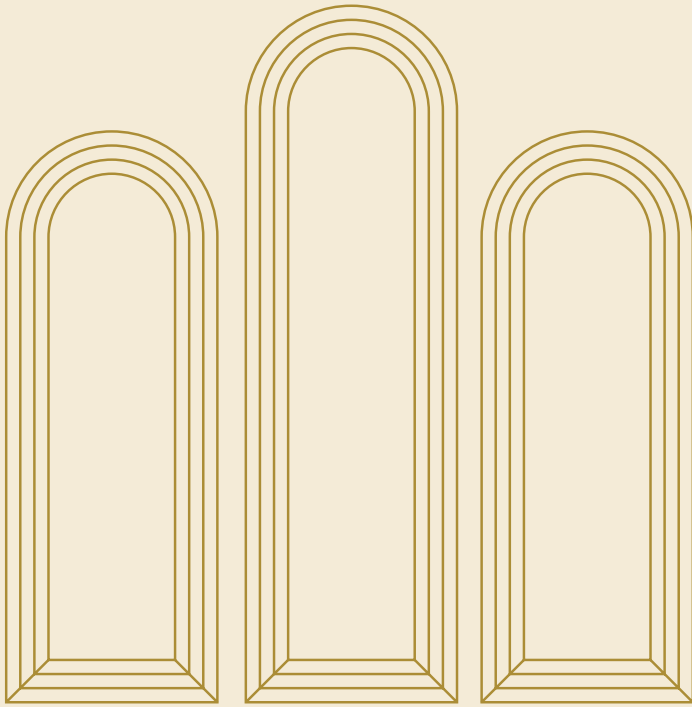


BAR MENU
FOOD & DRINK



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>	13
Chai Mai Thai	<i>Chai Takamaka Spiced Rum, Orgeat, Orange, Demerara</i>	12
Fig Cosmo	<i>Fig 58 & Co House Vodka, Amaretto, Cranberry, Lemon</i>	12.5
The Coal Shed Bloody Mary	<i>58 & Co House Vodka, Bloody Bens x Coal Shed Spice Mix, Tomato, Lemon</i>	12
Guinness Espresso Martini	<i>Burnt Faith, Amaretto, Guinness Reduction, Cherry, Coffee</i>	13
Plum Negroni	<i>Papa Salt Gin, Campari, Akashi-Tai Umeshu</i>	13.5
Smoked Guindilla & Almond Margarita	<i>Smoked Guindilla Cazcabel Reposado, Orgeat, Cointreau, Lime</i>	13.5
Charred Olive & Padron Martini	<i>Charred Padron Pepper & Olive 58 & Co Triple Distilled Vodka</i>	13
Apple Pie Spritz	<i>Calvados, Takamaka Spiced Rum, Apple Pie Purée, Cider</i>	13
Pumpkin Whiskey Sour	<i>Kinahan's Irish Whiskey, Pumpkin, Yuzu Sake Foam</i>	14

MOCKTAILS

Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Ginger</i>	8
Amaretti Sour	<i>Lyre's Amaretti, Grenadine, Lemon, Egg White</i>	8
Spiced Paloma	<i>Guava, Rocotto Agave, Lime, Double Dutch Pink Grapefruit</i>	9

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



SOFTS & JUICES

Coca-Cola	3.5	Sparkling Water	4
Diet Coke	3.5	Still Water	4
Double Dutch Mixers	3.5	Eager Juice	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, Cranberry, Tomato</i>	

BEER & CIDER

BOTTLED

Curious Apple Cider 5.2%	6.5
Bero Edge Hill Hazy IPA 0.5%	6
Bero Kingston Golden Pilsner 0.5%	6
Estrella Inedit 4.8%	6.5
Beavertown Neck Oil 4.3%	7

DRAUGHT

The Coal Shed Hazy IPA 4.3%	6.5
Guinness 4.2%	7
Estrella Galicia 5.5%	6.75

HOT BEVERAGES

Cappuccino	3.5	Hot Chocolate	3
Latte	3.5	Kinahan's Irish Whiskey Coffee	9.5
Flat White	3	Teas	3
Single Espresso	3	<i>English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea</i>	
Double Espresso	3.5		
Americano	3		



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 playing every Saturday night. Now let's make some memories.

SNACKS

Gordal Olives (vg)	4
<i>Burnt Orange, Garlic</i>	
48-Hour Fermented Flatbread (v)	5.5
<i>Charred Leeks, Confit Garlic</i>	
36-Hour Fermented Sourdough	5
<i>Whipped Butter, Chicken Skin Salt</i>	
Three Cheese Artichoke Dip (v)	6
<i>Cornflour Tortillas</i>	
Burnt End Taco (v)	6
<i>Tomatillo Salsa, Onion, Sour Cream</i>	
English Oysters	4 each
<i>Shallot Mignonette or</i>	
<i>Coal Shed Bloody Mary Granita, Pickled Celery</i>	
Osetra Caviar 10g	40
<i>Blinis, Whipped Crème Fraiche, Chopped Chives</i>	

MAINS

Coal Shed Burger	19
<i>American Cheese, Dill Pickle, Aioli, Beef Fat Chips</i>	
Steak Sandwich	10
<i>Grilled Rump Steak, Thai Slaw, Yum Nua, Toasted Ciabatta</i>	
Caesar Salad	11
<i>Anchovy Dressing, Parmesan, Croutons</i>	
Add Grilled Chicken +5	



THE CHARCOAL GRILL

Rump Cap *British Heritage Breed 300g* **24**

Rib Eye *British Heritage Breed 300g* **39**

SAUCES

Béarnaise, Peppercorn, Chimichurri

3

*We select grass-fed beef from high-welfare farms,
aged for a minimum of 35 days.*

SIDES

Beef Fat Chips	6
<i>Maldon Salt</i>	
Tomato Salad (vg)	6
<i>Red Onion, Sherry Vinegar</i>	
Buttered Mash (v)	6
Charred Hispi Cabbage (vg)	6
Truffled Mac 'n' Cheese (v)	7
Bitter Leaf Salad (v)	6
<i>Citrus Dressing</i>	
Onion Rings (v)	6

(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.



CHAMPAGNE

		125ML	BTL
NV	Laurent-Perrier, La Cuvée Brut <i>Champagne, France</i>	17.5	97.5
NV	Laurent-Perrier, Cuvée Rosé <i>Champagne, France</i>	24	135
2015	Palmer, Grand Terroirs <i>Champagne, France</i>		130
2015	Laurent-Perrier, Vintage <i>Champagne, France</i>	28	155
2013	Dom Perignon <i>Champagne, France</i>		305

MAGNUMS

		BOTTLE
	Laurent-Perrier, La Cuvée Brut <i>Champagne, France</i>	195
	Laurent-Perrier, Cuvée Rosé <i>Champagne, France</i>	270

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



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>	
White Blend, Bradbourne, Brookdale Estate	16.5
<i>Paarl, South Africa</i>	
Chablis 1 ^{er} Cru Vosgros, Thomas Labille	18.5
<i>Burgundy, France</i>	
Chardonnay, Sta. Rita Hills, Sanford	20
<i>California, USA</i>	
Meursault, Michel Gayot	30.5
<i>Burgundy, France</i>	

RED

Valpolicella, Rocolo Grassi	18
<i>Veneto, Italy</i>	
Initial de Desmirail, Margaux	19
<i>Bordeaux, France</i>	
Hautes-Côtes de Nuits, Domaine Les Astrelles 	19
<i>Burgundy, 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>	
Syrah, Estate Reserve, Lismore Estate Vineyards	24
<i>Greyton, South Africa</i>	
Barolo, Castiglione, Vietti	26
<i>Piedmont, Italy</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.

Grenache Gris, Les Sardines	8	23	32
<i>Roussillon, France</i>			
Blanc de Blanc, Château Oumsiyat			34
<i>Bekaa Valley, Lebanon</i>			
Muscadet Sèvre et Maine sur Lie La Griffes, Chéreau Carré			42
<i>Loire, France</i>			
Gavi, Palás, Michele Chiarlo	13	37	52
<i>Piedmont, Italy</i>			
Grechetto, Fioriore, 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.

Grillo, Vitese, Colomba Bianca 🌿			37
<i>Sicily, Italy</i>			
Vermentino di Sardegna, Cala Reale, Sella & Mosca	10.5	30	42
<i>Sardinia, Italy</i>			
Riesling, Watervale, Jim Barry Wines	10.5	30	42
<i>Clare Valley, Australia</i>			
Viognier, 1753, Château de Campuget	11.75	34	47
<i>Languedoc, France</i>			
Grenache / Roussanne, Centenaire, Domaine Lafage			48
<i>Roussillon, France</i>			
Sauvignon Blanc, Te Muna, Craggy Range	13	37	52
<i>Martinborough, New Zealand</i>			
Albariño, Lagar de Cervera			64
<i>Galicia, Spain</i>			

🌿 Organic • 🌿 Coravin



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.

Verdeca, Talò, San Marzano <i>Puglia, Italy</i>	9.5	27	38
Rioja Blanco, Tempranillo Blanco, Nivarius  <i>Rioja, Spain</i>	10.75	30.5	43
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
White Blend, Bradbourne, Brookdale Estate <i>Paarl, South Africa</i>			77
Chablis 1^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			88
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



RED WINE

EARTHY, SPICY & 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			34
<i>Setúbal, Portugal</i>			
Minervois, Caz'Ailes, Château d'Agel 	9.75	28	39
<i>Languedoc, France</i>			
Montepulciano d'Abruzzo, Avegiano, Bove			41
<i>Abruzzo, Italy</i>			
Syrah / Mouvedre / Viognier (SMV), Romans Bay, Lomond Wines	10.5	30	42
<i>Cape Agulhas, South Africa</i>			
Vallado Tinto, Quinta do Vallado	11	31.5	44
<i>Douro, Portugal</i>			
Côtes du Rhône, Saint Cosme	12.5	35.5	50
<i>Rhône, France</i>			
Crozes-Hermitage Rouge, Les Jalets, Paul Jaboulet Aîné			63
<i>Rhône, France</i>			
Château Preuillac, Cru Bourgeois, Médoc	16	46	64
<i>Bordeaux, France</i>			
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.			67
<i>Rioja, Spain</i>			
Initial de Desmirail, Margaux			90
<i>Bordeaux, France</i>			
Syrah, Estate Reserve, Lismore Estate Vineyards			115
<i>Greyton, South Africa</i>			

FIRE, SMOKE & INTENSITY

175ML 500ML BTL

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.

Tannat, Piattelli Vineyards	12.25	35	49
<i>Cafayate, Argentina</i>			
Cabernet / Merlot, Hebo, Petra	13	37	52
<i>Tuscany, Italy</i>			
Grenache / Syrah, Narassa, Côtes Catalanes, Domaine Lafage			58
<i>Roussillon, France</i>			
Chianti Superiore, Villa Saletta			67
<i>Tuscany, Italy</i>			

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RED WINE

FIRE, SMOKE & INTENSITY

175ML 500ML BTL

Syrah / Viognier, El Enemigo			69
<i>Mendoza, Argentina</i>			
Malbec, Tinto de la Casa, Matias Riccitelli			76
<i>Mendoza, Argentina</i>			
Valpolicella, Rocolo Grassi		✓	84
<i>Veneto, Italy</i>			
Touriga Nacional, Três Parcelas, Quinta da Romaneiro		✓	92
<i>Douro, Portugal</i>			
Barolo, Castiglione, Vietti		✓	125
<i>Piedmont, Italy</i>			

ROBUST & STRUCTURED

175ML 500ML BTL

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.

Primitivo di Manduria, Talò, San Marzano	11.75	33.5	47
<i>Puglia, Italy</i>			
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem			48
<i>Navarra, Spain</i>			
Malbec, Gran Terroir, Zorzal	14.5	41.5	58
<i>Valle de Uco, Argentina</i>			
Shiraz, Cliff Edge, Mount Langi Ghiran			63
<i>Victoria, Australia</i>			
Zinfandel, Dry Creek Valley, Peterson Winery			74
<i>California, USA</i>			
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien			80
<i>Rhône, France</i>			
Ribera del Duero, El Espino, Áster		✓	102
<i>Ribera del Duero, Spain</i>			
Châteauneuf-du-Pape, Les Cailloux, André Brunel		✓	103
<i>Rhône, France</i>			



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.

Grenache, Les Sardines, Domaine Lafage <i>Roussillon, France</i>	8	23	32
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>	9.5	27	38
Cabernet Franc, Terroir Unico, Zorzal <i>Valle de Uco, Argentina</i>			44
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	13.5	38.5	54
Rosso di Montalcino, Poggio Alle Mura, Banfi <i>Tuscany, Italy</i>			69
Hautes-Côtes de Nuits, Domaine Les Astrelles <i>Burgundy, France</i>			90
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
Miraflores Rosé, Côtes Catalanes, Domaine Lafage <i>Provence, France</i>	12	34	48
Ultimate Provence Rosé, Côtes de Provence <i>Provence, France</i>	15.5	44.5	62
		MAGNUM	125

ORANGE WINE

White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.

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>	15	43	60

DESSERT WINE

	75ML	BTL
Late Harvest Sauvignon Blanc, Viña Echeverría 37.5CL <i>Valle de Curicó, 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, Barros <i>Douro, Portugal</i>	9	90



GIN

58 & Co House Gin	9	Ramsbury Raspberry & Wildflower	11
58 & Co London Dry	10.5	Ramsbury London Dry	10.5
58 & Co Apple & Hisbiscus	10.5	Brighton	11.5
Papa Salt	10.5	Martin Millers	10
Caorunn	10.5		

VODKA

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

BRANDY

Berroy 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	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

TEQUILA & MEZCAL

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

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



RUM & CACHACA

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

NON ALCOHOLIC

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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