

THE COAL SHED

FORGED
EST IN 2011
BRIGHTON

APERITIFS

Laurent Perrier, La Cuvée Brut <i>Champagne, France 125ml</i>	17.5	Spicy Guava Margarita <i>Cazcabel Blanco, guava, rocoto agave, lime</i>	13	Fat Old Fashioned <i>Beef fat washed Evan Williams, demerara</i>	14.5
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SNACKS

36-Hour Fermented Sourdough 5 <i>Whipped butter, chicken skin salt</i>	Crispy Hasselback Jerusalem Artichoke (gf/v) 6 <i>Charred spring onion salsa mayonnaise, Jerusalem artichoke crisps, Aleppo chilli</i>
48-Hour Fermented Flatbread 5.5 <i>Crispy pork, caramelised onion, pickled fennel</i>	Burnt Ends Taco (gf) 6 <i>Tomatillo salsa, onion</i>
Gordal Olives (gf/vg) 4	

SEAFOOD COUNTER

English Oysters (gf) 4 each <i>Shallot mignonette or The Coal Shed Bloody Mary granita & pickled celery</i>	Osetra Caviar 15g 40 <i>Luxurious, creamy sturgeon caviar served with blinis, whipped crème fraîche, and chopped chives.</i>
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STARTERS

Smoked Pork Belly (gf) 13.5 <i>Pickled cucumber, chipotle BBQ sauce</i>	Stracciatella (gf/v) 12.5 <i>Smoked winter radish, raisin, caper vinaigrette, toasted buckwheat</i>	Steak Tartare (gf) 14 <i>Garlic mayonnaise, potato chips</i>	Caesar Salad 11 <i>Anchovy dressing, Parmesan, croutons</i> Add grilled chicken to your salad 5
Grilled Atlantic Prawns (gf) 14 <i>Prawn head butter, burnt lime</i>	Fire Roasted Scallops 18 <i>Nduja butter, garlic herb crumb</i>	Fennel Cured Salmon 13 <i>Ponzu, leek oil, kohlrabi, dill</i>	Ember Roast Beetroot (gf/vg) 10 <i>Whipped tofu, crispy onions, chicory</i>

SHARING STEAKS

FROM 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 butter.

Chateaubriand (gf) 14 per 100g	Prime Rib (gf) 13 per 100g	Wagyu Tomahawk (gf) 20 per 100g	Porterhouse (gf) 13 per 100g	Sirloin on the Bone (gf) 12 per 100g
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Fillet Steak (gf) 37 200g	Ribeye Steak (gf) 39 300g	Rump Barrel (gf) 24 300g	+ Argentinian Prawns (gf) 9 Add two prawns to any steak
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The Coal Shed Sauces - Peppercorn | Béarnaise (gf/v) | Chimichurri (gf/v) | Diane (gf) | Garlic butter (gf/v) 3 each

ROBATA & ROTISSERIE

Saddleback Pork Chop 28 <i>Caramelised apple mustard, boudin noir, Pedro Ximenez</i>	Ancho Chile Marinated Chicken (gf) 25 <i>Creamed corn, jalapeño verde</i>	Beef Fat Chips (gf) Maldon salt 6
Monkfish (gf) 30 <i>Mixed wild mushrooms, Diane sauce</i>	Rotisserie Gunpowder Spiced Cauliflower (gf/vg) 19 <i>Coriander & coconut sauce, soft herb salad</i>	Honey Glazed Carrots (gf/v) 6
Slow-Cooked Short Rib (gf) 26 <i>Tamarind glaze, onion purée, charred onion petals</i>	The Coal Shed Burger 19 <i>American cheese, dill pickle, aioli, beef fat chips</i>	Buttered Mash (gf/v) 6
Cod Fillet (gf) 24 <i>Charred hispi, curried mussel sauce, furikake seasoning</i>	Fire Roasted Squash (vg) 18 <i>Freekeh, tahini dressing, pumpkin seed gremolata</i>	Celeriac, Leek, Cheese Gratin (gf) 6
		Truffle Mac 'n' Cheese (v) 7
		Onion Rings (gf/v) 6
		Winter Leaf Salad (gf/vg) 6 <i>Citrus dressing</i>
		Creamed Spinach (gf/v) 6

SET MENUS

Available Monday - Friday 12 - 6:30pm.

Two course 19 / Three Course 23

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.

SUNDAY SERVICE

Available from 12 - 4:30pm

Sundays, done properly. Charcoal-roasted sirloin, rump of beef or chicken, next-level trimmings and a wine list that'll make you want to stay a little longer.

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