

THE COAL SHED

THE LUNCH & PRE THEATRE SET MENU

TWO COURSES 19 / THREE COURSES 23

SNACKS

English Oysters (gf) 4 each	36-Hour Fermented Sourdough 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 (gf/vg) 4

STARTERS

Ember Roast Beetroots (gf/vg)	Caesar Salad	Burnt End Tacos (gf)
<i>Whipped tofu,</i>	<i>Anchovy dressing,</i>	<i>Tomatillo salsa,</i>
<i>crispy onions, chicory</i>	<i>Parmesan, croutons</i>	<i>onion</i>

MAINS

Chargrilled Rump Barrel	Rotisserie Gunpowder	Fillet of Bream (gf)
<i>(gf) 180g</i>	Spiced Cauliflower (gf/vg)	<i>Charred leeks,</i>
<i>Peppercorn sauce</i>	<i>Coriander & coconut sauce,</i>	<i>curried mussel sauce</i>
	<i>soft herb salad</i>	

SIDES 6 each

Beef Fat Chips Maldon salt (gf) Honey Glazed Carrots (gf/v)
Buttered Mash (gf/v) Celeriac, Leek, Cheese Gratin (gf)
Winter Leaf Salad (gf/vg) Onion Rings (gf/v) Truffle Mac 'n' Cheese (v) 7

DESSERTS

Blackberry Pavlova (gf/v)	Churros (v)	Ice Cream (v)
<i>Cardamom cream, pistachio</i>	<i>Dulce de leche</i>	or Sorbets (vg)

Available Monday - Friday 12 - 6:30pm

(v) Vegetarian - (vg) Vegan - (gf) 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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