

THE COAL SHED

FORGED
EST IN 2011
BRIGHTON

APERITIFS

Laurent Perrier, La Cuvée Brut <i>Champagne, France, 125ml</i>	17.5	White Peach Sangria <i>White wine, Peach 58 & Co Vodka, Briottet Creme de Peche, lemon, prosecco</i>	12.5	Beef Fat Old Fashioned <i>Beef fat washed Evan Williams, demerara</i>	14.5
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SNACKS

36-Hour Fermented Sourdough (v) 5 <i>Salted butter</i>	Smoked Beef Tacos (gf) 6.5 <i>Tomato salsa, green tomatillo sauce</i>
48-Hour Fermented Flatbread (v) 6 <i>Smoked scamorza cheese, grilled courgette, basil pesto, burnt lime</i>	Black Bean & Tomato Taco (gf/vg) 6 <i>Wasabi avocado, sprout shoots</i>
Grilled Padrón Peppers (gf/vg) 6 <i>Aleppo chilli, salt</i>	Lamb Merguez Hot Dog 7.5 <i>Ketchup, mustard & pickles</i>
Gordal Olives (gf/vg) 4	Spicy Tuna Tostada (gf) 7 <i>Sriracha mayo, grilled pineapple, sesame seeds</i>

SEAFOOD COUNTER

English Oysters (gf) 4 each
*Coal shallot mignonette or
The Coal Shed Bloody Mary granita & pickled celery*

Sturia Caviar 15g 40
Luxurious, creamy sturgeon caviar served with blinis, whipped crème fraîche & chopped chives.

STARTERS

Wild Seabass Crudo (gf) 11 <i>Burnt orange, shaved fennel & yuzu chilli dressing</i>	Grilled Green Asparagus (v) 12 <i>Shimeji mushroom, hollandaise, hazelnut pangrattato</i>	Stracciatella (vo) 12 <i>Grilled peach, serrano ham, pecan nuts & pickled red jalapeño</i>	Fire Roasted South Coast Scallops (gf) 18 <i>Black garlic & lemon butter</i>
Wood Fired Argentinian Split Prawns (gf) 14 <i>Garlic, citrus herb butter</i>	Steak Tartare 13 <i>Smoked oyster mayonnaise, matchstick potatoes</i>	Charred Watermelon (gf/v) 12 <i>Whipped feta cheese, pomegranate molasses & mint</i>	Romaine Caesar Salad (vo) 12 <i>Anchovies, Parmesan, croutons Add grilled chicken breast 5 or hot smoked salmon</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 Steak (gf) 24 300g	Lamb Cutlets x3 (gf) 33 <i>Cucumber yoghurt</i>	½ Native Lobster Market price
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+ Argentinian Prawns (gf) Add two prawns to any steak 9

The Coal Shed Sauces - Peppercorn | Béarnaise (gf/v) | Chimichurri (gf/v) | Garlic butter (gf/v) 3.5 each

ROBATA & ROTISSERIE

Ancho Chilli Spatchcock Chicken (gf) 25 <i>Red mojo rojo sauce, guindilla peppers</i>	Grilled Tuna Steak (gf) 25 <i>Wild fennel, chimichurri</i>
Smoked Blythburgh Pork Belly Rib (gf) 21 <i>Monkey Gland glaze, cabbage & red jalapeño slaw</i>	Charred Hispi Cabbage (gf/vg) 18 <i>Green pepper & lemon tahini, spring onion, pine nut crumb</i>
Wood Fired Native Lobster (gf) Half or Whole - MP <i>Lime & chilli dressing, mixed salad</i>	Crispy Hasselback Sweet Potato (vg) 18 <i>Red Thai coconut, makrut lime, salted peanuts</i>
Grilled Butterflied Seabass (gf) 24 <i>Ox heart tomato, sauce vierge</i>	The Coal Shed Smash Burger 19 <i>Beef cheek, house sauce, American cheese, chips</i>

SIDES

Mixed Salad Leaves (gf/v) 5.5 <i>Burnt honey vinaigrette</i>
Beef Fat Chips (gf/vo) 6 <i>Maldon Salt</i>
Tenderstem Broccoli (gf/vg) 6
Garlic Butter Roasted Mushrooms (gf/v) 5.5
Smoked Beef Mac 'n' Cheese (vo) 6
Onion Rings House sauce 6
Buttered Mash (gf/v) 6

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan - (gf) Non Gluten Containing Ingredients. Please let your server know about any allergies or dietary needs. While we do our best to accommodate, we can't guarantee dishes are free from trace allergens due to our open kitchen. A discretionary 12.5% service charge goes directly to our team.
We are a cashless venue.

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