

# THE COAL SHED

FORGED  
EST IN 2011  
BRIGHTON

## APERITIFS

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

<b>Potato &amp; Polenta Sourdough (v)</b> <i>Whipped sundried tomato &amp; lemon butter</i>	5	<b>Smoked Beef Tacos</b> <i>Tomato salsa, green tomatillo sauce</i>	6.5
<b>48-Hour Fermented Flatbread (v)</b> <i>Smoked scamorza cheese, grilled courgette, basil pesto, burnt lime</i>	6	<b>Crispy Fried Corn Ribs (v)</b> <i>Kombu seasoning, kewpie, lime</i>	7
<b>Grilled Padrón Peppers (vg)</b> <i>Aleppo chilli, salt</i>	6	<b>Lamb Merguez Flatbread</b> <i>Rose harissa labneh, pickled onions, pistachio</i>	7.5
<b>Gordal Olives (vg)</b>	4	<b>Spicy Tuna Tostada</b> <i>Sriracha mayo, grilled pineapple, sesame seeds</i>	7

## SEAFOOD COUNTER

**English Oysters 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

<b>Chalk Stream Trout Ceviche</b> 12 <i>Tiger milk dressing, cherry tomato, furikake</i>	<b>Grilled Sussex Asparagus (v)</b> 13 <i>Manchego tuille, Dijon &amp; shallot vinaigrette</i>	<b>Ignalat Burrata (v)</b> 12.5 <i>Heritage tomatoes, Gordal olive tapenade dressing</i>	<b>Fire Roasted South Coast Scallops</b> 18 <i>Chilli crunch honey butter, pancetta</i>
<b>Wood Fired Argentinian Split Prawns</b> 15 <i>Garlic, citrus herb butter</i>	<b>Steak Tartare</b> 14 <i>Smoked oyster mayonnaise, matchstick potatoes</i>	<b>Watermelon Salad (v)</b> 12 <i>Whipped feta cheese, mint, cucumber</i>	<b>Romaine Caesar Salad (vo)</b> 12 <i>Anchovies, Parmesan, croutons Add grilled chicken breast 5 or grilled Haloumi cheese</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.*

<b>Chateaubriand</b> 14 per 100g	<b>Prime Rib</b> 13 per 100g	<b>Wagyu Tomahawk</b> 20 per 100g	<b>Porterhouse</b> 13 per 100g	<b>Sirloin on the Bone</b> 12 per 100g
<b>Fillet Steak 37</b> 200g	<b>Ribeye Steak 39</b> 300g	<b>Rump Steak 24</b> 300g	<b>Lamb Cutlets 33</b> x3	<b>½ Native Lobster</b> Market price

**+ Argentinian Prawns** Add two prawns to any steak 9

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

## ROBATA & ROTISSERIE

<b>Rotisserie Half Chicken</b> 24 <i>Red mojo rojo sauce, guindilla peppers</i>	<b>Grilled Tuna Steak</b> 25 <i>Wild fennel, chimichurri</i>
<b>Smoked Blythburgh Pork Belly Rib</b> 21 <i>South African BBQ sauce, cabbage &amp; red jalapeño slaw</i>	<b>Crispy Aubergine (v)</b> 18 <i>Pomegranate cous cous, labneh &amp; harissa dressing</i>
<b>Wood Fired Native Lobster</b> Half or Whole - MP <i>Garlic butter, mixed salad</i>	<b>Crispy Hasselback Sweet Potato (vg)</b> 18 <i>Red Thai coconut, kaffir lime, pak choi, salted peanuts</i>
<b>Grilled Butterflied Seabass</b> 26 <i>Ox heart tomato, sauce vierge</i>	<b>The Coal Shed Smash Burger</b> 19 <i>Beef cheek, house sauce, American cheese, chips</i>

## SIDES

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

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan. 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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