

THE COAL SHED

THREE COURSE SET MENU 40PP

Available in Brighton only

Sunday evenings & Monday - Thursday all day

STARTERS

Watermelon Salad (v)

Whipped feta cheese, mint, cucumber

Crispy Fried Corn Ribs (v)

Kombu seasoning, kewpie, lime

Spicy Tuna Tostada

Sriracha mayo, grilled pineapple, sesame seeds

Smoked Beef Tacos

Tomato salsa, green tomatillo sauce

MAINS

Rump Steak 200g

Béarnaise sauce

Fillet Steak 200g

+£8 supplement

Ribeye Steak 300g

+£10 supplement

Crispy Hasselback Sweet Potato (vg)

Red Thai coconut, kaffir lime, pak choi, salted peanuts

Grilled Butterflied Seabass

Ox heart tomato, sauce vierge

Romaine Caesar Salad (vo)

Anchovies, Parmesan, croutons

Add grilled chicken breast or grilled Haloumi cheese +£5 supplement

All mains served with sharing sides

Beef Fat Chips (vo)

Maldon salt

Mixed Salad Leaves (v)

Burnt honey vinaigrette

DESSERTS

Baked Vanilla Cheesecake (v)

Black pepper strawberries

Fresh Strawberries and Cream (v)

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

THE COAL SHED

THREE COURSE SET MENU 60PP

STARTERS

Watermelon Salad (v)

Whipped feta cheese, mint, cucumber

Spicy Tuna Tostada

Sriracha mayo, grilled pineapple, sesame seeds

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

MAINS

Rump Steak 300g

Béarnaise sauce

Fillet Steak 200g

+£8 supplement

Ribeye Steak 300g

+£10 supplement

Crispy Hasselback Sweet Potato (vg)

Red Thai coconut, kaffir lime, pak choi, salted peanuts

Grilled Butterflied Seabass

Ox heart tomato, sauce vierge

Smoked Blythburgh Pork Belly Rib

South African BBQ sauce, cabbage & red jalapeño slaw

All mains served with sharing sides

Beef Fat Chips (vo)

Maldon salt

Mixed Salad Leaves (v)

Burnt honey vinaigrette

Tenderstem Broccoli (vg)

DESSERTS

Pavlova (v)

Vanilla ice cream, black pepper strawberries

(v) Vegetarian - (vg) Vegan

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THE COAL SHED

FEASTING MENU 80PP

Our menu is designed for the table - dishes are served to share, just as food cooked over fire should be. There's no need to pre-order individually; simply sit back, eat together, and enjoy the experience.

STARTERS

Chalk Stream Trout Ceviche

Tiger milk dressing, cherry tomato, furikake

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

Romaine Caesar Salad (vo)

Anchovies, Parmesan, croutons

Add grilled chicken breast or grilled Haloumi cheese +£5 supplement

Fire Roasted South Coast Scallops

Chilli crunch honey butter, pancetta

MAINS

Prime Rib

Chateaubriand

Sirloin on the Bone

The Coal Shed Sauces

Peppercorn / Béarnaise (v) / Chimichurri (v)

All mains served with sharing sides

Beef Fat Chips (vo)

Maldon salt

Mixed Salad Leaves (v)

Burnt honey vinaigrette

Garlic Butter Roasted Mushrooms (v)

DESSERTS

Baked Vanilla Cheesecake (v)

Black pepper strawberries

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

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THE COAL SHED

SURF & TURF FEASTING MENU 100PP

A celebration of connection, flavour, and the primal joy of sharing food as it was always meant to be enjoyed. Each dish arrives ready to be passed, explored, and savoured together, echoing the warmth and theatre of cooking over an open flame. There's no need for formalities or individual orders. Simply settle in, let go, and allow the experience to unfold naturally.

STARTERS

Fire Roasted South Coast Scallops

Chilli crunch honey butter, pancetta

Steak Tartare

Smoked oyster mayonnaise, matchstick potatoes

Grilled Sussex Asparagus (v)

Manchego tuille, Dijon & shallot vinaigrette

Watermelon Salad (v)

Whipped feta cheese, mint, cucumber

MAINS

Sirloin on the Bone

Chateaubriand

Wood Fired Argentinian Split Prawns

Garlic, citrus herb butter

Grilled Tuna Steak

Wild fennel, chimichurri

The Coal Shed Sauces

Peppercorn / Béarnaise (v) / Chimichurri (v)

All mains served with sharing sides

Beef Fat Chips (vo)

Maldon salt

Mixed Salad Leaves (v)

Burnt honey vinaigrette

Tenderstem Broccoli (vg)

DESSERTS

Chocolate Torte (v)

Calamansi, torched meringue, lemon balm

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

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THE COAL SHED

VEGETARIAN MENU

STARTERS

Grilled Sussex Asparagus (v)
Manchego tuille, Dijon & shallot vinaigrette

Watermelon Salad (v)
Whipped feta cheese, mint, cucumber

Romaine Caesar Salad (v)
Parmesan, croutons

Crispy Fried Corn Ribs (v)
Kombu seasoning, kewpie, lime

Ignalat Burrata (v)
Heritage tomatoes, Gordal olive tapenade dressing

MAINS

Crispy Aubergine (v)
Pomegranate cous cous, labneh & harissa dressing

Crispy Hasselback Sweet Potato (vg)
Red Thai coconut, kaffir lime, pak choi, salted peanuts

SIDES

Mixed Salad Leaves (v)
Burnt honey vinaigrette

**Garlic Butter Roasted
Mushrooms (v)**

Chips (v)
Maldon salt

Tenderstem Broccoli (vg)

Mac 'n' Cheese (v)

DESSERTS

Pavlova (v)
Vanilla ice cream, black pepper strawberries

(v) Vegetarian - (vg) Vegan

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