

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 Crème de Pêche, lemon, prosecco</i>	12.5	Beef Fat Old Fashioned <i>Beef fat washed Evan Williams, demerara</i>	14.5
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SNACKS

Potato & Polenta Sourdough (v) <i>Whipped sundried tomato & lemon butter</i>	5	Smoked Beef Tacos <i>Tomato salsa, green tomatillo sauce</i>	6.5
48-Hour Fermented Flatbread (v) <i>Smoked scamorza cheese, grilled courgette, basil pesto, burnt lime</i>	6	Lamb Merguez Flatbread <i>Rose harissa labneh, pickled onions, pistachio</i>	7.5
Grilled Padrón Peppers (vg) <i>Aleppo chilli, salt</i>	6	Spicy Tuna Tostada <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

Ignalat Burrata (v) <i>Heritage tomatoes, Gordal olive tapenade dressing</i>	12.5	Grilled Sussex Asparagus (v) <i>Manchego tuille, Dijon & shallot vinaigrette</i>	12	Fire Roasted South Coast Scallops <i>Chilli crunch honey butter, pancetta</i>	18
Chalk Stream Trout Ceviche <i>Tiger milk dressing, cherry tomato, furikake</i>	12	Steak Tartare <i>Smoked oyster mayonnaise, matchstick potatoes</i>	14	Romaine Caesar Salad (vo) <i>Anchovies, Parmesan, croutons Add grilled chicken breast or grilled Haloumi cheese</i>	12 5

SUNDAY ROASTS

35-Day Aged Rump of Beef

*Aged beef fat butter,
smoked Maldon salt*

28

Half Roast Chicken

Burnt lemon, rosemary butter

28

Smoked Merlot Mushroom (vg)

Beetroot & rosemary glaze

20

500g Sirloin on the Bone

For two to share

32.5pp

All of our roasts are served with

Garlic roasted potatoes, seasonal vegetables, Coal Shed gravy, Yorkshire pudding

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
14 per 100g

Prime Rib
13 per 100g

Wagyu Tomahawk
20 per 100g

Porterhouse
13 per 100g

Sirloin on the Bone
12 per 100g

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

Speak to your server regarding our larger speciality cuts to share for the table.



ROBATA & ROTISSERIE

Grilled Butterflied Seabass <i>Ox heart tomato, sauce vierge</i>	26	Crispy Aubergine (v) <i>Pomegranate cous cous, labneh & harissa dressing</i>	18
Smoked Blythburgh Pork Belly Rib <i>South African BBQ sauce, cabbage & red jalapeño slaw</i>	21	The Coal Shed Smash Burger <i>Beef cheek, house sauce, American cheese, chips</i>	19

SIDES

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

LUNCH MENU

*Available Monday to Friday 12 - 6:30pm.
Two course 19 / Three course 24*

*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.*

(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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