

THE COAL SHED



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>Beeffat washed Evan Williams, demerara</i>	14.5
--	------	--	------	--	------

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	Crispy Fried Corn Ribs (v) <i>Kombu seasoning, kewpie, lime</i>	7
Grilled Padrón Peppers (vg) <i>Aleppo chilli, salt</i>	6	Lamb Merguez Flatbread <i>Rose harissa labneh, pickled onions, pistachio</i>	7.5
Gordal Olives (vg)	4	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

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

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

Rotisserie Half Chicken <i>Red mojo rojo sauce, guindilla peppers</i>	24	Grilled Tuna Steak <i>Wild fennel, chimichurri</i>	25
Smoked Blythburgh Pork Belly Rib <i>South African BBQ sauce, cabbage & red jalapeño slaw</i>	21	Crispy Aubergine (v) <i>Pomegranate cous cous, labneh & harissa dressing</i>	18
Wood Fired Native Lobster <i>Garlic butter, mixed salad</i>	Half or Whole - MP	Crispy Hasselback Sweet Potato (vg) <i>Red Thai coconut, kaffir lime, pak choi, salted peanuts</i>	18
Grilled Butterflied Seabass <i>Ox heart tomato, sauce vierge</i>	26	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
Tenderstem Broccoli (vg)	6
Garlic Butter Roasted Mushrooms (v)	5.5
Mac ‘n’ Cheese (v)	6
Onion Rings <i>House sauce</i>	6
Buttered Mash (v)	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.



THE COAL SHED

ASTER
OF
Σ FIRE S