

THE COAL SHED



APERITIFS

Laurent-Perrier, La Cuvée Brut <i>Champagne, France, 125ml</i>	17.5	Sussex 75 <i>58 & Co London Dry Gin, clementine & tarragon, Wiston Brut</i>	14	Margarita Sangrita <i>Cazcabel Jalapeno, Sangrita Verde, agave</i>	12.5
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SNACKS

36-Hour Fermented Sourdough (v) <i>Salted butter</i>	5	Chilli Lime Prawn Tostada <i>Lettuce, ancho pepper aioli</i>	7 each
Grilled Padrón Peppers (vg) <i>Aleppo chilli, salt</i>	6	Smoked Beef Shin Croquettes <i>Chipotle aioli, pickled onions</i>	9
Gordal Olives (vg)	4	Lamb Merguez Flatbread <i>Rose harissa labneh, pickled onions, pistachio</i>	7.5
Miso Pumpkin Tostada (vg) <i>Almond yoghurt, green harissa, pumpkin seeds</i>	6 each	Burnt Onion Dip (v) <i>Root vegetable crisps</i>	6

SEAFOOD COUNTER

English Oysters <i>Red wine & shallot mignonette</i> 4 each or <i>Beef-fat fried oysters, truffle aioli, celeriac slaw</i> 5 each
Sturia Caviar 15g 40 <i>Luxurious, creamy sturgeon caviar served with blinis, whipped crème fraîche & chopped chives.</i>

STARTERS

Wood-Fired South Coast Split Prawns <i>Garlic, citrus herb butter</i>	14	Black Fig & Bitter Leaf Salad (v) <i>Stilton blue cheese, green apple, salted walnuts</i>	11	Roasted Beetroots (vg) <i>Cashew hummus, blackberry dressing, sorrel leaves</i>	11	Yellowfin Tuna Ceviche <i>Leche de Tigre, fried chipirones</i>	13
Steak Tartare <i>Smoked oyster mayonnaise, matchstick potatoes</i>	14	Fire-Roasted South Coast Scallops <i>Chilli crunch honey butter, pancetta</i>	18	Ignalat Burrata (v) <i>Fire-roasted peppers, 'nduja, green olives, grilled sourdough</i>	12.5	Romaine Caesar Salad (vo) <i>Anchovies, Parmesan, croutons</i> Add grilled chicken breast or grilled Halloumi cheese	12 5

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 26 300g	Selection of English Wagyu Cuts <i>See blackboard for options</i>	

+ South Coast 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>Romesco sauce, guindilla peppers</i>	24
Smoked Koji Beef Cheek <i>Cavolo Nero, fermented chilli, crispy beef fat crumb</i>	29
BBQ Monkfish <i>Ssamjang & black-eyed pea ragù, Swiss chard</i>	28
Grilled Butterflied Sea Bass <i>Winter tomatoes, sauce vierge</i>	26

Duo of Salt-Aged Lamb Cutlets <i>Shepherd's pie</i>	33
Roasted Cauliflower Steak (vg) <i>Pickled walnut, raisin & caper dressing</i>	18
Crispy Hasselback Sweet Potato (vg) <i>Red Thai coconut, kaffir lime, pak choi, salted peanuts</i>	18
The Coal Shed Smash Burger <i>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
Four Cheese Mac 'n' Cheese (v)	8
Onion Rings House sauce	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.



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