THE COAL SHED

THE LUNCH & PRE THEATRE SET MENU

TWO COURSES 19 / THREE COURSES 24

SNACKS

British Oysters 4 each
Red wine & shallot mignonette
Beef fat fried oysters, truffle aioli, celeriac slaw

36-Hour Fermented Sourdough *(v)* 5
Salted butter

Gordal Olives *(vg)* 4

STARTERS

Black Fig & Bitter Leaf Salad *(v)*
Stilton blue cheese, green apple, salted walnuts

Lamb Merguez Flatbread
Rose harissa labneh, pickled onions, pistachio

Miso Pumpkin Tostada *(vg)*
Almond yoghurt, green harissa, pumpkin seeds

MAINS

Grilled Sea Bass
Winter tomatoes, sauce vierge

Roasted Cauliflower Steak *(vg)*
Pickled walnut, raisin & caper dressing

The Coal Shed Smash Burger
House sauce, American cheese

Romaine Caesar Salad *(vo)*
Anchovies, Parmesan, croutons

Rump Steak
+5 supplement

SIDES

Mixed Salad Leaves *(v)* 5.5
Burnt honey vinaigrette
Beef Fat Chips *(vo) Maldon Salt* 6
Four Cheese Mac 'n' Cheese *(v)* 8
Garlic Butter Roasted Mushrooms *(v)* 5.5
Tenderstem Broccoli *(vg)* 6
Buttered Mash *(v)* 6

DESSERTS

Baked Vanilla Cheesecake
Mulled Winter berries

Ice Cream *(v)*
***or* Sorbets** *(vg)*

Available Monday to Friday, 12 - 6pm.

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

Please inform your server of any allergies or dietary needs. While we do our best to accommodate, we cannot guarantee dishes are allergen-free due to our open kitchen. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.

THE COAL SHED
MASTERS OF FIRE