

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	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	Smoked Beef Shin Croquettes <i>Chipotle aioli, pickled onions</i>	9

SEAFOOD COUNTER

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

STARTERS

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

SUNDAY ROASTS

35-Day Aged Rump of Beef <i>Aged beef fat butter, smoked Maldon salt</i>
28

Half Roast Chicken <i>Burnt lemon, rosemary butter</i>
28

Smoked Merlot Mushroom (vg) <i>Beetroot & rosemary glaze</i>
20

500g Sirloin on the Bone <i>For two to share</i>
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 Sea Bass <i>Winter tomatoes, sauce vierge</i>	26
Smoked Koji Beef Cheek <i>Cavolo Nero, fermented chilli, crispy beef fat crumb</i>	29

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
Cauliflower Cheese (v)	6
Four Cheese Mac 'n' Cheese (v)	8
Tenderstem Broccoli (v)	6
Buttered Mash (v)	6
Onion Rings <i>House sauce</i>	6

LUNCH MENU

*Available Monday to Friday, 12 - 6pm.
Two courses 19 / Three courses 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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