

THE COAL SHED

VEGETARIAN MENU

SNACKS

36-hour Fermented Sourdough (v) 5 <i>Salted butter</i>	Burnt Onion Dip (v) 6 <i>Root vegetable crisps</i>
Miso Pumpkin Tostada (vg) 6 each <i>Almond yoghurt, green harissa, pumpkin seeds</i>	Grilled Padrón Peppers (vg) 6 <i>Aleppo chilli, salt</i>
Gordal Olives (vg) 4	

STARTERS

Black Fig & Bitter Leaf Salad (v) 12 <i>Stilton blue cheese, green apple, salted walnuts</i>	Roasted Beetroots (vg) 11 <i>Cashew hummus, blackberry dressing, sorrel leaves</i>
Ignalat Burrata (v) 12.5 <i>Fire-roasted peppers, 'nduja, green olives, grilled sourdough</i>	Romaine Caesar Salad (v) 12 <i>Parmesan, croutons</i>

MAINS

Roasted Cauliflower Steak (vg) 18
Pickled walnut, raisin & caper dressing

Crispy Hasselback Sweet Potato (vg) 18
Red Thai coconut, kaffir lime, pak choi, salted peanuts

SIDES

Mixed Salad Leaves (v) 5.5 <i>Burnt honey vinaigrette</i>	Garlic Butter Roasted Mushrooms (v) 5.5	Chips (v) 6 <i>Maldon salt</i>
Tenderstem Broccoli (vg) 6	Four Cheese Mac 'n' Cheese (v) 8	Buttered Mash (v) 6

DESSERTS

Chocolate Fondant (v) 9 <i>Cocoa nib tuile, vanilla ice cream</i>	Pistachio Nougat (v) 8 <i>Blood orange, basil, tuile</i>	Baked Vanilla Cheesecake (v) 8 <i>Mulled Winter berries</i>
Smoked Salt Chocolate Truffles (v) 6	Ice Cream (v) or Sorbets (vg) 3 per scoop	

(v) Vegetarian - (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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