

# THE COAL SHED

## APÉRITIFS

<b>Jasmine Margarita</b>	<b>10</b>
Jasmine Tequila   Lavender Cointreau   Citrus	
<b>Honey-Highball</b>	<b>11</b>
Cachaça   Elderflower   Ginger	
<b>Tikki Spice</b>	<b>11</b>
Spiced Rum   Orgeat   Peach   Orange   Mint	
<b>Lavender Feel</b>	<b>11</b>
Vodka   Butterfly Tea   Lavender Syrup   Lemon	

## SNACKS

<b>Marinated Olives</b>	<b>5</b>
<b>Smoked Mixed Nuts</b>	<b>4</b>
<b>Local Sourdough Bread</b>	<b>5</b>
English Salted Butter	
<b>Kelly Rock Oysters - each</b>	<b>3.5</b>
Shallot Vinegar   Tabasco   Lemon	
<b>Spiced Steak Tartare</b>	<b>7</b>
Smoked Lettuce	

## STARTERS

<b>Tuna Tartare</b>   Black Radish   Green Chilli & Avocado   Tempura Crumb	<b>12.5</b>
<b>“Green Goddess” Caesar</b>   Gem Lettuce   Parmesan   Brioche	<b>11</b>
<b>Burrata</b>   Isle of Wight Tomatoes   Wild Garlic Salsa Verdé	<b>11</b>
<b>Fire Roasted Scallop</b>   Nduja Butter   Chimichurri	<b>13.5</b>
<b>Asian Glazed Pork Belly</b>   Watermelon   Mint   Coconut	<b>12</b>
<b>Wye Valley Asparagus</b>   Poached Egg   Chorizo Crumb   Hollandaise	<b>11</b>

## MAINS

<b>Seabass</b>   Datterini Tomatoes   Basil Pesto   Green Olives	<b>23</b>
<b>Spatchcock Chicken</b>   Verbena Harissa   Grilled Lime	<b>22</b>
<b>Cod Fillet</b>   Mussels   Saffron Beans   Aioli   Sea Vegetables	<b>25</b>
<b>225g Steak Burger</b>   Confit Bacon & Onion   Whipped Smoked Bone Marrow Butter	<b>18</b>
<b>Potato Gnocchi</b>   Courgette & Basil   Artichoke   Ricotta	<b>17</b>
<b>Pork Cutlet</b>   Black Pudding   Apple   Caper & Raisin Sauce	<b>24</b>
<b>Smoked Beef Short-Rib (for two)</b>   BBQ Glaze   Add 2 Sides Of Your Choice	<b>25pp</b>

## STEAKS & SHARING CUTS

*35 Day Aged*  
**Ribeye 300g, 33**

**Fillet 200g, 31**

*35 Day Aged*  
**Sirloin 300g, 30**

*35 Day Aged*  
**Prime-Rib 10 per 100g**

**Chateaubriand 13 per 100g**

*35 Day Aged*  
**Porterhouse 10 per 100g**

### SAUCE

Béarnaise | Green Peppercorn | Smoked Chimichurri **3.5 - each**

## SIDES

<b>Beef Dripping Chips</b>	<b>5</b>	<b>Buttered or Creamed Spinach</b>	<b>5</b>
<b>Creamed Corn</b>   Pickled Jalapeño   Coriander	<b>6</b>	<b>Crispy Garlic New Potatoes</b>	<b>5</b>
<b>Green Leaf Salad</b>   Sweet Lemon Dressing	<b>4</b>	<b>Tender Stem Broccoli</b>   Chilli   Pine Nuts	<b>5.5</b>

**The Coal Shed Truffle Mac n' Cheese (for two) 13**

## SUNDAY ROAST

*2 to Share | Served Sundays from 12pm, guaranteed until 4pm | £24.50 per person*

**Roasted 500g Aged Sirloin**

**Beef Dripping Potatoes | Sunday Trimmings | Yorkshire Pudding | Beef Jus | Horseradish**

*Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.*