

THE COAL SHED

APÉRITIFS

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

SNACKS

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

STARTERS

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

MAINS

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

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

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

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.