

THE COAL SHED

APÉRITIFS

Clear Negroni	11
Italicus Malfi Gin Cinzano Extra Dry	
Tikki Spice	12
Spiced Rum Orgeat Peach Orange Mint	
Flamingo Sour	12
ELLC Vodka Aperol Elderflower Whites Grapefruit Lemon Juice	

SNACKS

Rockstar Baker's Sourdough	5
Cultured Butter	
Market Oysters - each	3
Shallot Vinegar Tabasco Lemon	
Crispy Fried Chicken	7
Smoked Ketchup	

STARTERS

Chalk Stream Trout Tartare Mango Mole Avocado Ember-Roasted Beets	12
Burrata English Summer Peas Broad Beans Preserved Lemon Mint EVOO	13.5
House Caesar Salad Chicken Fat Croutons Ortiz Anchovies Aged Parmigiano	11
Three Shrimp Cocktail Atlantic, King & Tiger Prawns Chipotle Marie Rose	14
Tamworth Pork Belly Burnt End Rib Hispi Pickled Slaw	13
Wye Valley Asparagus Poached Egg Bacon Crumb Hollandaise	11

MAINS

Sussex Seabass Datterini Tomatoes Roasted Red Peppers Basil Pesto Green Olives	24
Grilled Half Chicken Creole Spice Sweetcorn	22
Line Caught Cod Mussels Saffron White Beans Sea Vegetables Aioli	25
Barley & Oat Risotto Garlic Parsley Charred Courgettes & Artichokes 64c Egg Parmesan	19
8-Hour Smoked Beef Short Rib (for two) BBQ Glaze Add 2 Sides Of Your Choice	27pp

STEAKS & SHARING CUTS

35 Day Aged
Ribeye 300g, 34

Fillet 200g, 32

35 Day Aged
Sirloin 300g, 32

35 Day Aged
Prime-Rib 12 per 100g

Chateaubriand 13 per 100g

35 Day Aged
Porterhouse 12 per 100g

SAUCE

Béarnaise | Green Peppercorn | Smoked Chimichurri | The Coal Shed Sauce **2** - each

SIDES

Beef Dripping Chips	5	Tenderstem Broccoli Chilli Pine Nuts	5
Creamed Spinach	6	Creamed Sweetcorn Jalapeño	6
Isle of Wight Tomatoes	6	Baby Gem Lettuce	6
Shallot Sherry Vinegar		Ranch Dressing Chives	
Crispy Crushed New Potatoes (for 2) Truffle Sauce 15			

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.