

THE COAL SHED

SNACKS

Local Sourdough Whipped Butter Chicken Salt	4
Market Oysters Shallot Vinegar Lemon	1/2 dozen 23 each 4
Cheeseburger Cigars Chipotle Relish	8
Truffled Arancini 36 Month Aged Parmesan	6

STARTERS

Grilled Wild Prawns Smoked Coconut Dressing Peanut XO Coriander	16
Smoked Szechuan Pork Belly Black Sugar Glaze Pickled Radish Slaw	13
Buffalo Milk Burrata Winter Squash Kale Pumpkin Seeds Chilli Oil	14
Charred Honey Miso Chicken Artichoke Tahini Hazelnuts Endive	12
Torched Salmon Truffle Hot Sauce Pickled Turnip Shiso	15
Smoked Beetroot Tartare Macadamia Cream Blackberry Olive	10

MAINS

Roasted Cod Artichoke & Horseradish Velouté Mushroom Bacon Crumb Chicken Jus	26
Char Grilled Monkfish Mussels Vadouvan Onions Yoghurt Spinach	28
Sussex Venison Haunch Braised Red Cabbage Grilled Onion Purée	27
Grilled Black Duroc Pork Chop Miso Apple Yuzu	24
Salt Baked Celeriac Mushroom Ketchup Chestnut Granola Green Peppercorn Sauce	19
12 Hour Smoked Beef Short Rib <i>for two</i> Mustard BBQ Glaze Crispy Onions	28pp

STEAKS & SHARING CUTS

35 Day Aged
Ribeye 300g, 36

35 Day Aged
Fillet 200g, 35

35 Day Aged
Sirloin 300g, 34

35 Day Aged
Prime-Rib 12 per 100g

35 Day Aged
Chateaubriand 14 per 100g

35 Day Aged
Porterhouse 12 per 100g

SAUCE

Béarnaise | Green Peppercorn | Chimichurri 3 - each

SIDES

Triple Cooked Chips	6	Green Salad Lemon Dressing	6
Creamed Spinach	6	Steamed Green Beans Garlic Butter	6
Tumeric Onion Rings	6	Mash Potatoes Burnt Ends Gravy	6

Truffle Mac & Cheese (for two) 12

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.

LUNCH AND PRE-THEATRE MENU

Lunch 12 - 3.30 pm & Early Evening 5 - 6.30 pm

Not available on Sundays & Bank Holidays

Smoked Szechuan Pork Belly

Black Sugar Glaze | Pickled Radish Slaw

Smoked Beetroot Tartare

Macadamia Cream | Blackberry | Olive

~

225g Salt Aged Sirloin of Beef

Smoked Onion | Triple Cooked Chips

(£9 Supplement)

Coal Shed Cheeseburger

Pickles | Onion Mayo | Chips

Roasted Hake

Artichoke & Horseradish Velouté | Chicken Jus

Salt Baked Celeriac

Mushroom Ketchup | Chestnut Peppercorn Sauce

~

Chocolate Nemesis

Kirsch Caramel | Macerated Cherries | Crème Fraiche

Sticky Toffee Pudding

Honeycomb Ice Cream | Toffee Sauce

2 Courses for £26 | 3 Courses for 30

SUNDAY ROAST

For 2 to Share | Served Sundays from 12pm, guaranteed until 4pm | £27.50 per person

500g Roasted Sirloin of Beef

Beef Dripping Roasties

Yorkshire Puddings Glazed Carrots | Seasonal Greens

Beef Jus | Horseradish

PRIVATE DINING

The private dining room can seat up to 20 guests, the mezzanine for up to 50 guests, and the main restaurant for 100 guests can be exclusively hired for personal celebrations, weddings, conference dinners, and corporate events.

Please ask a team member for further details.

To book- Call us on **020 3384 7272**

Email our events team at towerbridge@coalshed-restaurant.co.uk