

# THE COAL SHED

## SNACKS

|  |   |
|--|---|
| Chargrilled Sourdough Marmite Butter       | 5 |
| Montgomery Rarebit Gougere Branston Pickle | 7 |
| Smoked Chicken Croquettes Romesco Sauce    | 8 |

## STARTERS

|   |      |
|---|------|
| Grilled Wild Prawns Smoked Coconut Dressing   Peanut XO   Coriander | 16   |
| Chicken Liver Parfait Soda Bread   Sherry Vinegar   Mustard Frills  | 13   |
| Glazed Pork Belly Salsa Verde   Crushed Peas   Tartar Sauce         | 13.5 |
| Spiced Tuna Tartare Avocado   Crispy Wonton   Spring Onion          | 15   |
| Citrus Cured Salmon Pastrami Dill Mayo   Pickled Cucumber           | 13.5 |
| Golden Beetroot Caramelised Endive   Blood Orange   Crispy Nori     | 10   |

## MAINS

|  |      |
|--|------|
| Poached Day Boat Cod Homemade Bacon   Wild Garlic Mayonnaise                     | 26   |
| Char Sui Monkfish Chinese Broccoli   Onions                                      | 28   |
| Lemon Verbena Poussin Red Onions   Chicken Sauce                                 | 24   |
| Salt Baked Celeriac Mushroom Ketchup   Chestnut Granola   Green Peppercorn Sauce | 19   |
| New season Lamb Rump Wye Valley Asparagus   Truffle Curd   Piquillo pepper       | 27   |
| 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

## SAUCES

Béarnaise | Green Peppercorn | Chimichurri  
3 each

## SIDES

|  |   |   |   |
|--|---|---|---|
| Koffman's Chips                            | 6 | Proper Creamed Spinach Grilled Almonds        | 6 |
| Charred Iceberg Wedge Blue Cheese Dressing | 7 | New Season Jersey Royals Seaweed Butter Sauce | 6 |
| Sun Dried Tomato   Bacon                   |   | Mac & Cheese                                  | 7 |
| Roasted Spring Courgettes Sauce Vierge     | 7 |   |   |

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 - 3.30pm

**Early Evenings**  
5 - 6.30pm

*Not available on Sundays & Bank Holidays*

### STARTERS

**Wild garlic soup**  
Slow Cooked Egg | Crispy Onion  
*or*  
**Terrine of Pork,**  
Pistachio & Chicken Liver Gribiche | Toast

### MAINS

**Braised Beef**  
Coffee Barbecue Sauce | Thyme Hash Brown | Gem Salad  
*or*  
**Confit Smoked Salmon**  
Wye Valley Asparagus | Tartar Mayonnaise

### DESSERTS

**New Season Strawberry Eton Mess**  
Shizo | Lime

**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 | Cauliflower Cheese | 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](mailto:towerbridge@coalshed-restaurant.co.uk)