

LUNCH AND PRE-THEATRE MENU

Lunch **Early Evenings**
12 - 3.30pm 5 - 6.30pm
Not available on Sundays & Bank Holidays

STARTERS

Wild garlic soup
Slow Cooked Egg | Crispy Onions
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 | Crushed Jersey
Royals

Salt Baked Celeriac
Mushroom Ketchup | Chestnut Granola | Green Peppercorn
Sauce

DESSERTS

New Season Strawberry Eton Mess
Shizo | Lime

Selection of Ice Creams & Sorbets

3 Scoops

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