

# THE COAL SHED

## TABLE SNACKS

48 Hour Fermented Sourdough	4.5
Korean Cauliflower Slider (Vg)	6.5
Short Rib BBQ Puffs	7.5
3-Year-Old Rock Oysters	
Baked Nduja XO Butter   Yuzu Crumb	4.5 each
On Ice Yuzu   Pear	4.5 each

## STARTERS

Wood-Fired Sea Trout Ratte Potato   Breakfast Radish	13.5
Burnt Buffalo Burrata Panzanella San Marzano Tomatoes   Olive Tapenade	14
Yellowfin Tuna Tartare Tostada Jalapeño   Sweet Pea Guac	15
Smoked English Peas On Toast (Vg) Fermented Sourdough   Kyoto Cucumbers	10
Grilled Atlantic Prawns Chipotle Chilli   Noilly Prat Butter	16
Fire Seared Angus Iron Steak Crudo Tempura Broccolini   Manchego Cheese	13

## MAINS

Josper Roasted Wild Stone Bass Summer Truffle Gnocchi   Cauliflower	25
Cast Iron Butter Roast Corn-Fed Chicken Ratte Potato   Thai Curry Sauce	23
Wood Roasted Zucchini (Vg) Piquillo Romesco   Wild Herb Caper Verde	19
Black Duroc Pork Chop Miso Mustard   Wild Herb	25
12 Hour Smoked Beef Short Rib (For Two) Mustard BBQ Glaze   Crispy Onions	62

## WOOD FIRE GRILL

Our menu revolves around the best ingredients we can find - all of our cuts are grass-fed native breeds from British farms, dry-aged for a minimum of 28 days, and our seafood is sustainably sourced along the British coastline, both are simply cooked over charcoal with Jersey butter and Maldon sea salt.

300g Black Angus Sirloin	35	Yellowfin Tuna Steak	28	Porterhouse	13/100g
300g Black Angus Ribeye	38	Scottish Salmon Fillet	25	Chateaubriand	14/100g
200g Long Horn Fillet	37	Whole Sussex Blue Lobster	65	Prime Rib	13/100g
200g Long Horn Flat Iron	29			6 Bone Hay Smoked Rack of Lamb (for two)	85

Béarnaise | Green Peppercorn | Chimichurri 3 each

## SIDES

Summer Leaf Salad Ponzu Pickles   Garlic Roasted Bread	6	Coal-Fired Garden Greens Chilli   Garlic	6
Fat Chips Maldon Sea Salt	6	Blistered Tomatoes Charred Lemon Shallot Dressing	6
Spiced Fries Espellete Pepper   Confit Garlic	6	Pomme Purée Jersey Cream   Summer Truffle	6
Spinach Rockerfeller Pernod   Green Pepper	6	Mac & Cheese Cheese Fondue   Garlic Crumb	6

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.

# THE COAL SHED

## SUNDAY ROAST

**2 to share**

*Served Sundays from 12pm | Guaranteed until 4pm | £27.5 per person*

**500g Roasted Salt Aged Sirloin of Beef**

**Served with**

Beef Dripping Roasties | Yorkshire Puddings | Glazed Carrots |  
Cauliflower Cheese | Seasonal Greens | Roasted Beef Jus

## KIDS MENU

We also have a Kids Menu

**Main course and dessert**

**£10**