

# THE COAL SHED

## LUNCH AND PRE-THEATRE MENU

Lunch  
12-3:30pm

Pre-Theatre  
5-6:30pm

*Not available on Sundays & Bank Holidays.*

### STARTERS

Wood-Fired Sea Trout Ratte Potato | Breakfast Radish | Charcoal Tofu | Sorrel  
Salad of Smoked English Peas (Vg) Grilled Fermented Sourdough | Kyoto Cucumbers |  
Tempura White Onion | Nasturtium  
Short Rib Taco Avocado Crema | Sherry Onions | Jalapeño

### MAINS

Steakhouse Burger Double Smash Angus Beef Patty | Nappa Cabbage Pickle |  
Sriracha Bacon | Smoked Cheddar | Hoki Sauce | Milk Bun  
Wood Roasted Zucchini (Vg,N) Piquillo Romesco | Bulgur Wheat | Wild Herb Caper Verde | Burnt Spring Onion Oil  
Josper Roasted Wild Stone Bass Summer Truffle Gnocchi | Cauliflower | Broad Beans | Fennel  
Steak Frites 10oz (+5 supplement) Flat Iron Steak | Pommes Frites | Béarnaise Sauce

### DESSERTS

Dark Chocolate Summer Cherries | Cacao Biscuit | Vanilla Crème Fraîche  
Caramel Date Pudding Honey Ice Cream | Medjool Date Toffee | Honey Comb  
Roast Strawberry Cheesecake Strawberry Sorbet | Balsamic Roasted Strawberries | Madagascar Vanilla

2 Courses for £26 | 3 Courses for £32

## 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  
Seasonal Greens | Cauliflower Cheese | Beef Jus

## 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)

*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.*