

# THE COAL SHED

## PRE-THEATRE MENU

2/3 Courses £26/£32

5-6:30pm

### STARTERS

Wood-Fired Sea Trout Ratte Potato | Breakfast Radish  
Salad of Smoked English Peas (Vg) Grilled Fermented Sourdough | Kyoto Cucumbers  
Short Rib Taco Avocado Crema | Jalapeño  
Fire Seared Angus Iron Steak Crudo Tempura Broccoli | Manchego Cheese

### MAINS

Steakhouse Burger Double Smash Angus Beef Patty |  
Sriracha Bacon | Smoked Cheddar  
Cast Iron Butter Roast Corn-Fed Chicken Ratte Potato | Wild Greens | Vadouvan Sauce  
Wood Roasted Zucchini (Vg,N) Piquillo Romesco | Wild Herb Caper Verde | Burnt Spring Onion Oil  
Josper Roasted Wild Stone Bass Summer Truffle Gnocchi | Cauliflower | Fennel  
Steak Frites 10oz (+5 supplement) Flat Iron Steak | Pommes Frites | Béarnaise Sauce

### DESSERTS

Dark Chocolate Summer Cherries | Vanilla Crème Fraîche  
Caramel Date Pudding Honey Ice Cream | Medjool Date Toffee  
Roast Strawberry Cheesecake Strawberry Sorbet | Balsamic Roasted Strawberries  
Selection of Ice Creams & Sorbets Seasonal Flavours | 3 Rochers  
Artisan British Isle Cheeses Compote | Biscuits

*Not available on Sundays & Bank Holidays.*

## 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

*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.*