

THE COAL SHED

A LA CARTE

SNACKS

Gordal Olives (vg) <i>Burnt Orange, Garlic</i>	4
36-Hour Fermented Sourdough <i>Jersey Butter, Maldon Salt Flake, Dukkah (v)</i>	4.5
Firecracker Cauliflower (vg) <i>Shishito Chilli, Black Sesame, Green Onion</i>	5
House Cured Meats <i>Smoked Black Pepper, Pickles</i>	8.5
Buttermilk Fried Chicken <i>Bread & Butter Pickles, Hot Sauce</i>	7.5
Blue Prawn Toast <i>Sesame, Coriander</i>	8.5
Sweetcorn Ribs <i>Pecorino, Jalapeño, Crispy Garlic</i>	5.5

SALADS

Clay-Baked Beetroots (vg) <i>Roasted Radicchio, Tahini, Pomegranate</i>	9.5
Coal-Roasted Squash (vg) <i>Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing</i>	11
Caesar Salad <i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies, Aged Parmesan</i>	10
Add Grilled Chicken or BBQ Prawns	5

SEAFOOD COUNTER

Jerseys Rock Oysters N.3 3 6 12 <i>Jersey Rock Oysters N.3 are cultivated in Grouville Bay on the Southeast coast of Jersey.</i>	12 22 40
King Prawns 2 4 6 <i>Yuzu Kosho Mayonnaise</i>	8 16 24

RAW & FIRE

Smoked Baby Back Ribs <i>Nappa Cabbage Slaw</i>	10.5	BBQ 'Waldorf' Scallops <i>Celeriac, Walnut, Nashi Pear</i>	15	Atlantic Scottish Salmon <i>Tree Apple, Wasabi, Shiso</i>	11
Watermelon Ceviche (vg) <i>Avocado, Sesame Milk, Smoked Shishito Chilli</i>	9.5	Miso Aubergine (vg) <i>Crispy Shallots, Toasted Sesame</i>	9	Bluefin Tuna Tostadas (3) <i>Rainbow Radish, Aji Panca, Avocado, Corn</i>	12.5

THE CHARCOAL GRILL

We select grass-fed beef from high-welfare farms, aged for a minimum of 35 days cooked simply with Jersey butter and Maldon sea salt.

Fillet of Beef <i>Irish Heritage Breed 200g</i>	37	Wagyu Striploin <i>Westholme Australian 8+ 180g</i>	37
Ribeye Steak <i>Irish Heritage Breed 300g</i>	38	Flat Iron Steak <i>British Heritage Breed 240g</i>	38
Sirloin Steak <i>Irish Heritage Breed 300g</i>	35	Rump Cap Steak <i>British Heritage Breed 300g</i>	35

ROBATA & JOSPER

Steakhouse Burger <i>Double Smashed Salt Aged Beef Patty, Truffle Cheese Fondue, Pickles, Butter Bun, Espelette Fries</i>	18	Sussex Half Chicken <i>Lemon, Thyme, Garlic Aioli</i>	23	Bedlam Farm Squash (vg) <i>Tempura Blossom, Toasted Buckwheat, Smoked Piquillo, Whipped Soy Milk, Jalapeño Chimichurri</i>	18
Butterflied Sea Bream Pili Pili <i>Garlic, Chilli, Manila Clams</i>	24	North Atlantic Halibut <i>Meyer Lemon & Caper Marinère, Sea Greens</i>	29		

THE SALT CHAMBER

Choose from our curated selection of rare and heritage cuts of beef, aged in our Himalayan Salt Chamber. We butcher in house, please see the chalkboard for today's cuts and weights.

Wagyu Tomahawk <i>Westholme Australian 5+</i>	20 Per 100g	Chateaubriand <i>British Heritage Breed</i>	13 Per 100g
Prime Rib <i>Irish Heritage Breed</i>	12 Per 100g	Bone In Sirloin <i>Irish Heritage Breed</i>	12 Per 100g
Porterhouse <i>Irish Heritage Breed</i>	13 Per 100g		

CAVIAR

All of our Caviar is served with Potato Pancakes, Creedy Cured Egg Yolk, Whipped Crème Fraîche & Chopped Chives.

Exmoor Cornish Salted Caviar 10g <i>Sturgeon caviar with a luxurious creamy finish</i>	35
Oscietra Prestige 15g <i>A prized Sturgeon caviar with nutty, floral notes and a burst of sea flavours</i>	45

SIDES

Beef Fat Chips <i>Smoked Maldon Sea Flakes</i>	6
Espelette Fries <i>Aged Parmesan, Confit Garlic, Chives</i>	6
Creamed Mashed Potatoes (v) <i>English Butter, Jersey Cream</i>	6
Garden Salad (vg) <i>Avocado, Fennel, Tomato</i>	6
Truffled Mac & Cheese (v) <i>Elbow Pasta, Cheese Fondue, Garlic Crumb</i>	7
Coal Fired Greens (v) <i>Shallots, Garlic, Butter</i>	6

SAUCES

Chimichurri (vg)	2.5
Peppercorn	2.5
Coal Shed Steak Sauce	2.5
Béarnaise (v)	2.5

(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

THE COAL SHED

LUNCH & SUNDAY MENU

THE LUNCH & PRE THEATRE SET

26/30 2/3 COURSES

Available from Monday - Friday 12pm - 6:30pm

STARTERS

Miso Aubergine (vg)

Crispy Shallots, Toasted Sesame

Smoked Baby Back Ribs

Nappa Cabbage Slaw

Atlantic Scottish Salmon

Tree Apple, Wasabi, Shiso

Watermelon Ceviche (vg)

Avocado, Sesame Milk, Smoked Shishito Chilli

MAINS

Sea Bream

*Meyer Lemon, Sea Greens, Caper Bulbs,
Pink Fir Potatoes*

English Heritage Breed Steak Frites

Béarnaise Sauce

Sussex Half Chicken

Lemon, Thyme, Garlic Aioli, Espelette Fries

Bedlam Farm Squash (vg)

*Tempura Blossom, Toasted Buckwheat, Smoked
Piquillo, Whipped Soy Milk, Jalapeño Chimichurri*

DESSERTS

Brûlée Brioche (v)

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Churros (v)

Cinnamon Sugar, Hot Chocolate Sauce

Medjool Date Cake (v)

*Skillet Toffee Sauce, Caramel Ice Cream,
Toffee Banana*

PRIVATE DINING

For an exclusive event, the restaurant's mezzanine level, spanning the entire first floor, can be reserved for groups of 30 to 50 guests. Enjoy a bespoke menu from the renowned Jospers Grill, creating a supper club atmosphere tailored just for you and your guests. The partition wall between the private dining room and mezzanine will be opened to offer complete privacy. With elegant surroundings and attentive service, this is the perfect setting for special celebrations or corporate events. Your guests will enjoy an unforgettable dining experience in a stylish, intimate space designed for larger gatherings.

ROASTS AT THE COAL SHED

Let's face it - The Coal Shed was born to do great roasts.

We've spent over a decade mastering fire and perfecting the ultimate Sunday Roast, with centrepieces including beef which have been dry aged and cooked over fire. All of our roasts are served with rich, luxurious trimmings, cooked simply and made with locally sourced produce.

SUNDAY JOSPER

Cooked over charcoal and basted with seasoned fats & oils

35 Day Salt Aged Rump Cap of Beef

Mountain Thyme, Garlic, Jersey Butter

26

Sussex Celeriac (v)

Rosemary, Manuka Honey, Kombu

20

Sussex Herb Fed Chicken

Young Sage, Meyer Lemon, Chicken Juices

24

500g Roasted Salt-Aged Sirlon of Beef

For two to share

27.5pp

All served with traditional trimmings

Garlic & Thyme Beef Fat Roast Potatoes, Burnt Orange Baked Heritage Carrots, Buttered Greens, Yorkshire Pudding & Pan Jus

GIFTS

The Coal Shed London Gift Vouchers offer the perfect way to treat someone special to a unique dining experience. Available in various denominations, these vouchers can be redeemed for exceptional food and drink at the restaurant, allowing recipients to enjoy dishes from the famous Jospers Grill, along with a carefully curated selection of seasonal ingredients. Ideal for birthdays, celebrations, or corporate gifts, the vouchers provide flexibility and an unforgettable dining experience in the heart of London.

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