

# THE COAL SHED

## PRE THEATRE SET MENU

2/3 COURSE 19/23

Monday - Saturday 5 - 6:30pm

### SNACKS

#### British Rock Oysters \*

*Shallot Vinegar  
Ponzu Green Apple*

4 each

#### Gordal Olives (vg)\*

4

#### Sourdough (v)

*Smoked Salted Butter,  
Pistachio, Dukkah*

5

### STARTERS

#### Summer Pea & Bean Salad (vg)\*

*Peach, Lovage,  
Moscatel Dressing*

#### House Caesar

*Anchovy Dressing, Garlic  
Croutons, 24- Month Parmigiano*

#### Burnt End Tacos \*

*Tomatillo Salsa,  
Pickled Onion, Sour Cream*

### MAINS

#### 40-Day Salt-Aged Rump

*Peppercorn Sauce*

#### Sea Bream \*

*Charred Tomato,  
Capers, Agretti*

#### Grilled Courgettes (v)

*Mozzerella, Freekeh, Seeds  
Lovage Oil*

#### Sides

Beef Fat Chips, Green Garden Salad, Coal Roasted Greens

6

### DESSERTS

#### Chocolate Tart \*

*Crème Fraîche, Honeycomb*

#### Ice Cream & Sorbets (vg)\*

*Ask your server for today's  
selection.*

**DON'T RUSH, YOU'RE WELCOME TO COME BACK  
AND ENJOY YOUR DESSERTS AFTER THE SHOW.**

(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.



A S T E R  
OF  
Σ FIRE S