

THE COAL SHED

SUNDAY ROAST MENU

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

Alongside our à la carte menu, we serve a carefully curated Sunday offering. All of our roasts are served with rich, luxurious trimmings, cooked simply and made with locally sourced produce.

ROASTS

35 Day Aged Rump Cap of Beef *

Aged Beef Fat Butter, Smoked Maldon Salt

28

Half Roast Chicken *

Burnt Lemon, Rosemary Butter

28

Garlic and Thyme Baked Celeriac (vg)

Vegan Gravy

20

500g Sirloin on the Bone *

For two to share

32.5pp

Cauliflower Cheese

Cheese Fondue, Garlic Crumb

6

All of our roasts are served with

*Garlic & Thyme Roast Potatoes, Roast Carrots, Buttered Greens, Gravy
Yorkshire Pudding*

**Available
Sunday 12 - 6pm**

*(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.



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