

THE COAL SHED

THE LUNCH & PRE THEATRE SET MENU

TWO COURSE 19 / THREE COURSE 23

SNACKS

English Oysters (gf)	4 each	36-Hour Fermented Sourdough (v)	5
<i>Shallot Mignonette or The Coal Shed</i>		<i>Whipped Butter, Chicken Skin Salt</i>	
<i>Bloody Mary Granita & Pickled Celery</i>		Gordal Olives (vg/gf)	4

STARTERS

Ember Roast Beetroots (gf/vg)	Caesar Salad	Burnt End Tacos (gf)
<i>Whipped Tofu, Crispy Onions, Chicory</i>	<i>Anchovy Dressing, Parmesan, Croutons</i>	<i>Tomatillo Salsa, Onion, Sour Cream</i>

MAINS

Chargrilled Rump Barrel (gf) 180g	Fire Roasted Squash (vg)	Fillet of Bream (gf)
<i>Peppercorn Sauce</i>	<i>Freekeh, Tahini Dressing, Pumpkin Seed Gremolata</i>	<i>Charred Leeks, Curried Mussel Sauce</i>

SIDES 6 each

Beef Fat Chips <i>Maldon Salt (gf) / Honey Glazed Carrots (gf/v)</i>
Buttered Mash (gf/v) / Charred Hispi Cabbage (gf/vg)
Winter Leaf Salad (gf/vg) / Truffled Mac 'n' Cheese (v)

DESSERTS

Blackberry Pavlova (gf/v)	Churros (v)	Ice Cream (v)
<i>Cardamom Cream, Pistachio</i>	<i>Dulce De Leche</i>	<i>or Sorbets (vg)</i>

Available Monday - Friday 12 - 6:30pm

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

Please inform your server of any allergies or dietary needs. While we do our best to accommodate, we cannot guarantee dishes are allergen-free due to our open kitchen. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.



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