

THE COAL SHED

FORGED
EST IN 2011
BRIGHTON

APERITIFS

Laurent Perrier, La Cuvée Brut
Champagne, France 125ml

17.5 **Spicy Guava Margarita**
Cazcabel Blanco, guava, rocoto agave, lime

13 **Fat Old Fashioned**
Beefat washed Evan Williams, demerara

14.5

SNACKS

36-Hour Fermented Sourdough
Whipped butter, chicken skin salt

5 **Crispy Hasselback Jerusalem Artichoke (gf/v)**
Charred spring onion salsa mayo, Jerusalem artichoke crisps, Aleppo chilli

6

Gordal Olives (gf/vg)

4 **Jerusalem artichoke crisps, Aleppo chilli**

Burnt Ends Taco (gf)
Tomatillo salsa, onion

6 **Grilled Padron Peppers (gf/vg)**
Aleppo chilli, salt

5

SEAFOOD COUNTER

English Oysters (gf) 4 each

Shallot mignonette

or

The Coal Shed Bloody Mary granita & pickled celery

STARTERS

Smoked Pork Belly (gf)
Pickled cucumber, chipotle
BBQ sauce

13.5 **Stracciatella (gf/v)**
Smoked winter radish, raisin, caper
vinaigrette, toasted buckwheat

12.5 **Steak Tartare (gf)**
Garlic mayonnaise, potato chips

14 **Caesar Salad**
Anchovy dressing, Parmesan, croutons
Add grilled chicken to your salad 5

Grilled Atlantic Prawns (gf)
Prawn head butter, burnt lime

15 **Fire Roasted Scallops**
Nduja butter, garlic herb crumb

18 **Fennel Cured Salmon**
Ponzu, leek oil, kohlrabi, dill

13 **Ember Roast Beetroot (gf/vg)** 10
Whipped tofu, crispy onions, chicory

SHARING STEAKS

FROM THE SALT CHAMBER & CHARCOAL GRILL

*Our steaks are carefully sourced for exceptional quality, with beautiful marbling and deep flavour.
Each cut is prepared in-house and cooked simply over fire on our Robata grill, finished with aged beef fat butter.*

Chateaubriand (gf)
14 per 100g

Prime Rib (gf)
13 per 100g

Porterhouse (gf)
13 per 100g

Fillet Steak (gf) 37
200g

Ribeye Steak (gf) 39
300g

Sirloin on the Bone (gf) 60
500g

Rump Barrel (gf) 25
300g

The Coal Shed Sauces - Peppercorn / Béarnaise (gf/v) / Chimichurri (gf/v) / Diane (gf) / Garlic butter (gf/v) 3 each

ROBATA & ROTISSERIE

Saddleback Pork Chop
Caramelised apple mustard, boudin noir, Pedro Ximenez

28 **Ancho Chile Marinated Chicken (gf)**
Creamed corn, jalapeño verde

25 **Beef Fat Chips (gf)** Maldon salt 6

Monkfish (gf)
Mixed wild mushrooms, Diane sauce

30 **Rotisserie Gunpowder Spiced Cauliflower (gf/vg)**
Coriander & coconut sauce, soft herb salad

Honey Glazed Carrots (gf/v) 6

Slow-Cooked Short Rib (gf)
Tamarind glaze, onion purée, charred onion petals

27 **The Coal Shed Burger**
American cheese, dill pickle, aioli, beef fat chips

Buttered Mash (v) 6

Cod Fillet (gf)
Charred hispi, curried mussel sauce, furikake seasoning

24 **Fire Roasted Squash (vg)**
Freekeh, tahini dressing, pumpkin seed gremolata

Celeriac, Leek, Cheese Gratin (gf) 6

Truffle Mac 'n' Cheese (v) 7

SIDES

Beef Fat Chips (gf) Maldon salt 6

Honey Glazed Carrots (gf/v) 6

Buttered Mash (v) 6

Celeriac, Leek, Cheese Gratin (gf) 6

Truffle Mac 'n' Cheese (v) 7

Winter Leaf Salad (gf/vg) 6

Citrus dressing

Creamed Spinach (gf/v) 6

SET MENUS

Available Monday - Friday 12 - 6:30pm.

Two course 19 / Three Course 23

Big flavours, smaller prices. Our set lunch brings you signature dishes at a price that's hard to beat. Perfect for a midweek lunch or a pre-theatre bite.

SUNDAY SERVICE

Available from 12 - 4:30pm

Sundays, done properly. Charcoal-roasted sirloin, rump of beef or chicken, next-level trimmings and a wine list that'll make you want to stay a little longer.



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