

THE COAL SHED

THE LUNCH & PRE THEATRE SET MENU TWO COURSES 19 / THREE COURSES 23

SNACKS

| | | | |
|---|--------|--|---|
| English Oysters (gf) | 4 each | 36-Hour Fermented Sourdough | 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 (gf/vg) | 4 |

STARTERS

| | | |
|---|---|-----------------------------------|
| Ember Roast Beetroot (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</i> |

MAINS

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|--|---|--|
| Chargrilled Rump Barrel (gf) 180g | Rotisserie Gunpowder Spiced Cauliflower (vg) | Fillet of Bream (gf) |
| <i>Peppercorn sauce</i> | <i>Coriander & coconut sauce, soft herb salad</i> | <i>Charred leeks, curried mussel sauce</i> |

SIDES

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|---|---|---|---|
| Beef Fat Chips <i>Maldon salt (gf)</i> | 6 | Celeriac, Leek, Cheese Gratin (gf) | 6 |
| Honey Glazed Carrots (gf/v) | 6 | Winter Leaf Salad (gf/vg) | 6 |
| Buttered Mash (gf/v) | 6 | Creamed Spinach (gf/v) | 6 |
| Truffle Mac 'n' Cheese (v) 7 | | | |

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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