

# 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 of Beef (gf)**

*Aged beef fat butter, smoked Maldon salt*

28

#### **Half Roast Chicken (gf)**

*Burnt lemon, rosemary butter*

28

#### **Garlic and Thyme Baked Celeriac (vg)**

*Vegan gravy*

20

#### **500g Sirloin on the Bone (gf)**

*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 - 4.30pm**

*(v) Vegetarian - (vg) Vegan - (gf) 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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