

THE COAL SHED

A CUT ABOVE WAGYU LUNCH EXPERIENCE £45PP

+ optional wine pairing add on

STARTER

Westholme Wagyu Tartare

*Aged beef fat toast, pickled onion salad,
horseradish, smoked bone marrow*

MAINS – WAGYU THREE WAYS

Aged Bavette

*Charred over the hot embers,
served with smoked béarnaise sauce*

Seared Short Rib

*Thin slices cooked quickly on the coals,
served with Thai-style nuoc cham*

Slow-Roasted Rump Cap

*Cooked gently and rendered over fire,
finished with chimichurri*

SIDES

Beef Fat Chips

Bitter Leaf Salad

Pickled shallots

DESSERT

Beef Fat Cookie

Vanilla ice cream, salted caramel sauce



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