

# 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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