

THE COAL SHED

FORGED
EST IN 2011
BRIGHTON

APERITIFS

Laurent Perrier, La Cuvée Brut <i>Champagne, France 125ml</i>	17.5	Spicy Guava Margarita <i>Cazcabel Blanco, guava, rocoto agave, lime</i>	13	Fat Old Fashioned <i>Beef fat washed Evan Williams, demerara</i>	14.5
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SNACKS

36-Hour Fermented Sourdough <i>Whipped butter, chicken skin salt</i>	5	Crispy Hasselback Jerusalem Artichoke (gf/v) <i>Charred spring onion salsa mayo, Jerusalem artichoke crisps, Aleppo chilli</i>	6
Gordal Olives (gf/vg)	4		
Burnt Ends Taco (gf) <i>Tomatillo salsa, onion</i>	6	Grilled Padron Peppers (gf/vg) <i>Aleppo chilli, salt</i>	5

SEAFOOD COUNTER

English Oysters (gf) 4 each
Shallot mignonette
or
The Coal Shed Bloody Mary granita & pickled celery

STARTERS

Smoked Pork Belly (gf) <i>Pickled cucumber, chipotle BBQ sauce</i>	13.5	Fire Roasted Scallops <i>Nduja butter, garlic herb crumb</i>	18	Caesar Salad <i>Anchovy dressing, Parmesan, croutons</i> <i>Add grilled chicken to your salad</i>	11 5
Grilled Atlantic Prawns (gf) <i>Prawn head butter, burnt lime</i>	15	Steak Tartare (gf) <i>Garlic mayonnaise, potato chips</i>	14	Ember Roast Beetroot (gf/vg) <i>Whipped tofu, crispy onions, chicory</i>	10

SUNDAY ROASTS

35-Day Aged Rump of Beef (gf) <i>Aged beef fat butter, smoked Maldon salt</i>	28	Half Roast Chicken (gf) <i>Burnt lemon, rosemary butter</i>	28	Fire Roasted Squash (vg) <i>Freekah, tahini dressing, pumpkin seed gremolata</i>	20	500g Sirloin on the Bone (gf) <i>For two to share</i>	32.5pp
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All of our roasts are served with
Garlic & thyme roast potatoes, roast carrots, buttered greens, gravy, Yorkshire pudding

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 <i>per 100g</i>	Fillet Steak (gf) 37 <i>200g</i>	Ribeye Steak (gf) 39 <i>300g</i>
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The Coal Shed Sauces - *Peppercorn | Béarnaise (gf/v) | Chimichurri (gf/v) | Diane (gf) | Garlic butter (gf/v)* 3 each

Speak to your server regarding our larger speciality cuts to share for the table.



ROBATA & ROTISSERIE

Monkfish (gf) <i>Mixed wild mushrooms, Diane sauce</i>	30	Rotisserie Gunpowder Spiced Cauliflower (gf/vg) <i>Coriander & coconut sauce, soft herb salad</i>	19
Slow-Cooked Short Rib (gf) <i>Tamarind glaze, onion purée, charred onion petals</i>	27	The Coal Shed Burger <i>American cheese, dill pickle, aioli, beef fat chips</i>	19

SIDES

Beef Fat Chips (gf) <i>Maldon salt</i>	6
Honey Glazed Carrots (gf/v)	6
Buttered Mash (v)	6
Cauliflower Cheese (v)	6
Truffle Mac 'n' Cheese (v)	7
Winter Leaf Salad (gf/vg) <i>Citrus dressing</i>	6
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.*

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