

THE COAL SHED

FORGED
EST IN 2011
BRIGHTON

APERITIFS

Laurent Perrier, La Cuvée Brut <i>Champagne, France, 125ml</i>	17.5	Watermelon & Kiwi Sangria <i>White wine, watermelon, kiwi, lemon, mint, lemonade</i>	11.5 / Carafe 20	Beef Fat Old Fashioned <i>Beef fat washed Evan Williams, demerara</i>	14.5
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SNACKS

36-Hour Fermented Sourdough (v) 5 <i>Salted butter</i>	Smoked Beef Tacos (gf) 6.5 <i>Tomato salsa, green tomatillo sauce</i>	Spicy Tuna Tostada (gf) 7 <i>Sriracha mayo, grilled pineapple, sesame seeds</i>
Grilled Padrón Peppers (gf/vg) 6 <i>Aleppo chilli, salt</i>	Black Bean & Tomato Taco (gf/vg) 6 <i>Wasabi avocado, sprout shoots</i>	British Oysters (gf) 4 each <i>Coal shallot mignonette or Bloody Mary granita & pickled celery</i>
Gordal Olives (gf/vg) 4	Lamb Merguez Hot Dog 7.5 <i>Ketchup, mustard & pickles</i>	

LUNCH MENU

Available Monday to Friday
12 - 6:30pm.
Two course 19 / Three course 24

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.

STARTERS

Wild Seabass Crudo (gf) 11 <i>Burnt orange, shaved fennel & yuzu chilli dressing</i>	Grilled Green Asparagus (v) 12 <i>Shimeji mushroom, hollandaise, hazelnut pangrattato</i>	Stracciatella (vo) 12 <i>Grilled peach, Serrano ham, pecan nuts & pickled red jalapeño</i>	Fire Roasted South Coast Scallops (gf) 18 <i>Black garlic & lemon butter</i>
Wood Fired Argentinian Split Prawns (gf) 14 <i>Garlic, citrus herb butter</i>	Steak Tartare 13 <i>Smoked oyster mayonnaise, matchstick potatoes</i>	Charred Watermelon (gf/v) 12 <i>Whipped feta cheese, pomegranate molasses & mint</i>	Romaine Caesar Salad (vo) 12 <i>Anchovies, Parmesan, croutons</i> Add grilled chicken breast or hot smoked salmon 5

SHARING STEAKS

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 per 100g	Prime Rib (gf) 13 per 100g	Porterhouse (gf) 13 per 100g	Sirloin on the Bone (gf) 12 per 100g
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Fillet Steak (gf) 37 200g	Ribeye Steak (gf) 39 300g	Rump Steak (gf) 24 300g	Lamb Cutlets (gf) 33 x3	½ Native Lobster Market price
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+ Argentinian prawns (gf) Add two prawns to any steak 9

The Coal Shed Sauces - Peppercorn | Béarnaise (gf/v) | Chimichurri (gf/v) | Garlic butter (gf/v) 3.5 each

ROBATA & ROTISSERIE

Ancho Chilli Spatchcock Chicken (gf) 25 <i>Red mojo rojo sauce, guindilla peppers</i>	Grilled Tuna Steak (gf) 25 <i>Wild fennel, chimichurri</i>
Smoked Blythburgh Pork Belly Rib (gf) 21 <i>Monkey Gland glaze, cabbage & red jalapeño slaw</i>	Charred Hispi Cabbage (gf/vg) 18 <i>Green pepper & lemon tahini, spring onion, pine nut crumb</i>
Wood Fired Native Lobster (gf) Half or Whole - MP <i>Lime & chilli dressing, mixed salad</i>	Crispy Hasselback Sweet Potato (vg) 18 <i>Red Thai coconut, makrut lime, salted peanuts</i>
Grilled Butterflied Seabass (gf) 24 <i>Ox heart tomato, sauce vierge</i>	The Coal Shed Smash Burger 19 <i>Beef cheek, house sauce, American cheese, chips</i>

SIDES

Mixed Salad Leaves (gf/v) 5.5 <i>Burnt honey vinaigrette</i>
Beef Fat Chips (gf/vo) 6 <i>Maldon Salt</i>
Smacked Cucumber (gf/vg) 5.5 <i>Chilli vinegar, roasted peanuts</i>
Garlic Butter Roasted Mushrooms (gf/v) 5.5
Smoked Beef Mac 'n' Cheese (vo) 6
Tenderstem Broccoli (gf/v) 6
Buttered Mash (gf/v) 6

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan - (gf) Non Gluten Containing Ingredients. Please let your server know about any allergies or dietary needs. While we do our best to accommodate, we can't guarantee dishes are free from trace allergens due to our open kitchen. A discretionary 12.5% service charge goes directly to our team.
We are a cashless venue.

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