

THE COAL SHED

THE LUNCH & PRE THEATRE SET MENU

TWO COURSES 19 / THREE COURSES 24

SNACKS

British Oysters (gf)	4 each	36-Hour Fermented Sourdough (v)	5
<i>Coal shallot mignonette or Bloody Mary granita & pickled celery</i>		<i>Salted butter</i>	
		Gordal Olives (gf/vg)	4

STARTERS

Charred Watermelon (vg/gf)	Pastrami Skewer	Black Bean & Tomato Taco (gf/vg)
<i>Whipped feta cheese, pomegranate molasses & mint</i>	<i>Jalapeño & coriander sauce</i>	<i>Wasabi avocado, sprout shoots</i>

MAINS

Grilled Seabass (gf)	Romaine Caesar Salad (vo)
<i>Ox heart tomato, sauce vierge</i>	<i>Anchovies, Parmesan, croutons</i>
The Coal Shed Smash Burger	Charred Hispi Cabbage (gf/vg)
<i>House sauce, American cheese</i>	<i>Green pepper & lemon tahini, spring onion, pine nut crumb</i>

SIDES

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

DESSERTS

Strawberries & Cream (v)	Vanilla Cheesecake	Ice Cream (v)
<i>Ice cream</i>	<i>Pineapple mint salsa</i>	or Sorbets (vg)

Available Monday to Friday 12 - 6:30pm

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan - (gf) Non Gluten Containing Ingredients.

Please inform your server of any allergies or dietary needs. While we do our best to accommodate, we cannot guarantee dishes are allergen-free due to our open kitchen. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.



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