

# THE COAL SHED



## APERITIFS

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|--|---|--|
| <b>Laurent Perrier, La Cuvée Brut</b> 17.5<br><i>Champagne, France 125ml</i> | <b>Watermelon &amp; Kiwi Sangria</b> 11.5 / Carafe 20<br><i>White wine, watermelon, kiwi, lemon, mint, lemonade</i> | <b>The Coal Shed Bloody Mary</b> 13.5<br><i>58 &amp; Co House Vodka, Bloody Ben's x Coal Shed spice mix, tomato, lemon</i> |
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## SNACKS

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| <b>36-Hour Fermented Sourdough (v)</b> 5<br><i>Salted butter</i>      | <b>Black Bean &amp; Tomato Taco (gf/vg)</b> 6<br><i>Wasabi avocado, sprout shoots</i> |
| <b>Grilled Padrón Peppers (gf/vg)</b> 5<br><i>Aleppo chilli, salt</i> | <b>Smoked Beef Tacos (gf)</b> 6.5<br><i>Tomato salsa, green tomatillo sauce</i>       |
| <b>Gordal Olives (gf/vg)</b> 4  |   |

## SEAFOOD COUNTER

**English Oysters (gf) 4 each**  
*Coal shallot mignonette  
or  
Bloody Mary granita & pickled celery*

## STARTERS

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| <b>Stracciatella (vo)</b> 12<br><i>Grilled peach, Serrano ham, pecan nuts &amp; pickled red jalapeño</i> | <b>Grilled Green Asparagus (v)</b> 12<br><i>Shimeji mushroom, hollandaise, hazelnut pangrattato</i> | <b>Romaine Caesar Salad (vo)</b> 12<br><i>Anchovies, Parmesan, croutons<br/>Add grilled chicken breast or hot smoked salmon</i> 5 |
| <b>Wild Seabass Crudo (gf)</b> 11<br><i>Burnt orange, shaved fennel &amp; yuzu chilli dressing</i>       | <b>Steak Tartare</b> 13<br><i>Smoked oyster mayonnaise, matchstick potatoes</i>                     | <b>Fire Roasted South Coast Scallops (gf)</b> 18<br><i>Black garlic &amp; lemon butter</i>  |

## SUNDAY ROASTS

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|--|--|---|--|
| <b>35-Day Aged Rump of Beef (gf)</b> 28<br><i>Aged beef fat butter, smoked Maldon salt</i> | <b>Half Roast Chicken (gf)</b> 28<br><i>Burnt lemon, rosemary butter</i> | <b>Crispy Hasselback Sweet Potato (vg)</b> 20<br><i>Red Thai coconut, makrut lime, salted peanuts</i> | <b>500g Sirloin on the Bone (gf)</b> 32.5pp<br><i>For two to share</i> |
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**All of our roasts are served with**  
*Garlic roasted potatoes, seasonal vegetables, Coal Shed 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.*

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| <b>Chateaubriand (gf)</b> 14<br><i>per 100g</i> | <b>Fillet Steak (gf)</b> 37<br><i>200g</i> | <b>Ribeye Steak (gf)</b> 39<br><i>300g</i> |
|---|--|--|

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

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



## ROBATA & ROTISSERIE

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| <b>Grilled Butterflied Seabass (gf)</b> 24<br><i>Ox heart tomato, sauce vierge</i>                            | <b>Charred Hispi Cabbage (gf/vg)</b> 18<br><i>Green pepper &amp; lemon tahini, spring onion, pine nut crumb</i> |
| <b>Smoked Blythburgh Pork Belly Rib (gf)</b> 21<br><i>Monkey Gland glaze, cabbage &amp; red jalapeño slaw</i> | <b>The Coal Shed Smash Burger</b> 19<br><i>Beef cheek, house sauce, American cheese, chips</i>                  |

## SIDES

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

## 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.*

**THE COAL SHED**

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