

THE COAL SHED

VEGETARIAN MENU

STARTERS

Grilled Green Asparagus (v)

Shimeji mushroom, hollandaise, hazelnut pangrattato

12

Charred Watermelon (gf/v)

Whipped feta cheese, pomegranate molasses & mint

12

Romaine Caesar Salad (v)

Parmesan, croutons

12

Black Bean & Tomato Taco (gf/vg)

Wasabi avocado, sprout shoots

6

Stracciatella (v)

Grilled peach, pecan nuts & pickled red jalapeño

12

MAINS

Charred Hispi Cabbage (gf/vg)

Green pepper & lemon tahini, spring onion, pine nut crumb

18

Crispy Hasselback Sweet Potato (vg)

Red Thai coconut, makrut lime, salted peanuts

18

SIDES

Mixed Salad Leaves (gf/v)

Burnt honey vinaigrette

5.5

Garlic Butter Roasted

Mushrooms (gf/v)

6

Chips (gf/v)

Maldon salt

6

Tenderstem Broccoli (gf/v)

6

Mac 'n' Cheese (v)

6

DESSERTS

Pavlova (gf/v)

Vanilla ice cream, black pepper strawberries

8

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

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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