

THE COAL SHED

THE LUNCH & PRE THEATRE SET MENU

TWO COURSES 19 / THREE COURSES 24

SNACKS

British Oysters	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 (vg)	4

STARTERS

Watermelon Salad (v)	Crispy Fried Corn Ribs (v)	Smoked Beef Taco
<i>Whipped feta cheese, mint, cucumber</i>	<i>Kombu seasoning, kewpie, lime</i>	<i>Tomato salsa, green tomatillo sauce</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	Crispy Aubergine (vg)
<i>House sauce, American cheese</i>	<i>Pomegranate cous cous, labneh & harissa dressing</i>

SIDES

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

DESSERTS

Vanilla Cheesecake	Ice Cream (v)
<i>Black pepper strawberries</i>	or Sorbets (vg)

Available Monday to Friday 12 - 6:30pm

(v) Vegetarian - (vo) Vegetarian option - (vg) Vegan.

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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