

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 6.5 <i>Tomato salsa, green tomatillo sauce</i>	Crispy Fried Corn Ribs (v) 7 <i>Kombu seasoning, kewpie, lime</i>
Grilled Padrón Peppers (vg) 6 <i>Aleppo chilli, salt</i>	Spicy Tuna Tostada 7 <i>Sriracha mayo, grilled pineapple, sesame seeds</i>	British Oysters 4 each <i>Coal shallot mignonette or Bloody Mary granita & pickled celery</i>
Gordal Olives (vg) 4		

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

Salmon Crudo 12 <i>Passionfruit ponzu dressing, radish & coriander cress</i>	Steak Tartare 14 <i>Smoked oyster mayonnaise, matchstick potatoes</i>	Fire Roasted South Coast Scallops 18 <i>Chilli crunch honey butter, pancetta</i>	Romaine Caesar Salad (vo) 12 <i>Anchovies, Parmesan, croutons</i>
Wood Fired Argentinian Split Prawns 15 <i>Garlic, citrus herb butter</i>	Ignalat Burrata (v) 12.5 <i>Heritage tomatoes, Gordal olive tapenade dressing</i>	Watermelon Salad (v) 12 <i>Whipped feta cheese, mint, cucumber</i>	+ Add grilled chicken breast 5 or Streaky bacon 4

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 14 per 100g	Prime Rib 13 per 100g	Porterhouse 13 per 100g	Sirloin on the Bone 60 500g
Fillet Steak 37 200g	Ribeye Steak 39 300g	Rump Steak 24 300g	Lamb Cutlets 33 x3

+ Argentinian prawns Add two prawns to any steak 9

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

ROBATA & ROTISSERIE

Ancho Chilli Spatchcock Chicken 25 <i>Red mojo rojo sauce, guindilla peppers</i>	Crispy Aubergine (vg) 18 <i>Pomegranate cous cous, labneh & harissa dressing</i>
Smoked Blythburgh Pork Belly Rib 21 <i>South African BBQ sauce, cabbage & red jalapeño slaw</i>	Crispy Sweet Potato (vg) 18 <i>Red Thai coconut, kaffir lime, salted peanuts</i>
Grilled Butterflied Seabass 26 <i>Ox heart tomato, sauce vierge</i>	The Coal Shed Smash Burger 19 <i>Beef cheek, house sauce, American cheese, chips</i>
Grilled Tuna Steak 25	

SIDES

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

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