

THE COAL SHED



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	The Coal Shed Bloody Mary <i>58 & Co House Vodka, Bloody Ben's x Coal Shed spice mix, tomato, lemon</i>	13.5
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SNACKS

36-Hour Fermented Sourdough (v) <i>Salted butter</i>	5	Crispy Fried Corn Ribs (v) <i>Kombu seasoning, kewpie, lime</i>	7
Grilled Padrón Peppers (vg) <i>Aleppo chilli, salt</i>	6	Smoked Beef Tacos <i>Tomato salsa, green tomatillo sauce</i>	6.5
Gordal Olives (vg)	4		

SEAFOOD COUNTER

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

STARTERS

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

SUNDAY ROASTS

35-Day Aged Rump of Beef <i>Aged beef fat butter, smoked Maldon salt</i>	Half Roast Chicken <i>Burnt lemon, rosemary butter</i>	Crispy Sweet Potato (vg) <i>Red Thai coconut, makrut lime, salted peanuts</i>	West Country free-range pork rack <i>Apple sauce & crackling</i>	500g Sirloin on the Bone <i>For two to share</i>
28	28	20	23	32.5pp

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.*

Chateaubriand 14 <i>per 100g</i>	Fillet Steak 37 <i>200g</i>	Ribeye Steak 39 <i>300g</i>
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The Coal Shed Sauces - Peppercorn | Béarnaise (v) | Chimichurri (v) | Garlic butter (v) 3.5 each

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



ROBATA & ROTISSERIE

Grilled Butterflied Seabass <i>Ox heart tomato, sauce vierge</i>	26	Crispy Aubergine (vg) <i>Pomegranate cous cous, labneh & harissa dressing</i>	18
Smoked Blythburgh Pork Belly Rib <i>South African BBQ sauce, cabbage & red jalapeño slaw</i>	21	The Coal Shed Smash Burger <i>Beef cheek, house sauce, American cheese, chips</i>	19

SIDES

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

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