THE COAL SHED

FORGED IN BRIGHTON EST 2011

APERITIFS

Laurent-Perrier, La Cuvée Brut 17.5
Champagne, France, 125ml

Burnt Honey Margarita 13.5
Cazcabel Honey, Ancho Reyes, pineapple, burnt honey

Bloody Bull 13.5
58 & Co House Vodka, beef jus, Bloody Bens x Coal Shed, tomato, lemon

SNACKS

36-Hour Fermented Sourdough *(v)* 5
Salted butter

Grilled Padrón Peppers *(vg)* 7
Aleppo chilli, salt

Burnt Onion Dip *(v)* 6
Root vegetable crisps

Gordal Olives *(vg)* 4

Chilli Lime Prawn Tostada 7 each
Lettuce, ancho pepper aioli

Miso Pumpkin Tostada *(vg)* 6 each
Almond yoghurt, green harissa, pumpkin seeds

Smoked Beef Shin Croquettes 9
Chipotle aioli, pickled onions

British Oysters
Red wine shallot mignonette 4 each

Beef fat fried oysters, truffle aioli, celeriac slaw 5 each

STARTERS

Black Fig & Bitter Leaf Salad *(v)* 11
Stilton blue cheese, green apple, salted walnuts

Wood-Fired Argentinian Split Prawns 15
Garlic, citrus herb butter

Steak Tartare 14
Smoked oyster mayonnaise, matchstick potatoes

Ignalat Burrata *(v)* 12.5
Fire-roasted peppers, 'nduja, green olives, grilled sourdough

Fire-Roasted South Coast Scallops 18
Chilli crunch honey butter, pancetta

Roasted Beetroots *(vg)* 11
Cashew hummus, blackberry dressing, sorrel leaves

Yellowfin Tuna Ceviche 13
Leche de Tigre, fried chipirones

Romaine Caesar Salad *(vo)* 12
Anchovies, Parmesan, croutons
+ Add grilled chicken breast 5
or streaky bacon 4 *or tiger prawns* 6

SEASONAL SPECIAL

Fresh seafood, expertly cooked over fire and made for sharing. Best enjoyed with a cold glass of fizz.

Grilled Seafood Platter

Scallops, Argentinian prawns, squid, mussels, served with chips

48
to share

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 39
200g

Ribeye Steak 42
300g

Rump Steak 26
300g

+ 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
Romesco, guindilla peppers

Smoked Koji Beef Cheek 29
Cavolo Nero, fermented chilli, crispy beef fat crumb

Grilled Butterflied Sea Bass 27
Winter tomatoes, sauce vierge

BBQ Monkfish 29
Ssamjang & black-eyed pea ragu, Swiss chard

Roasted Cauliflower Steak *(vg)* 18
Pickled walnut, raisin & caper dressing

The Coal Shed Smash Burger 19
House sauce, American cheese, chips

Crispy Sweet Potato *(vg)* 18
Red Thai coconut, kaffir lime, salted peanuts

Duo of Salt-Aged Lamb Cutlets 33
Shepherd's pie

SIDES

Mixed Salad Leaves *(v)* 6
Burnt honey vinaigrette

Beef Fat Chips *(vo)* 6
Maldon salt

Garlic Butter Roasted Mushrooms *(v)* 5.5

Four Cheese Mac 'n' Cheese *(v)* 8

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.


THE COAL SHED
MASTERS OF FIRE