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

Gordal Olives *(vg)* 4

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

Smoked Beef Shin Croquettes 9
Chipotle aioli, pickled onions

Chilli Lime Prawn Tostadas 7
Lettuce, ancho pepper aioli

SEAFOOD COUNTER

English Oysters
Red wine shallot mignonette
4 each

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

STARTERS

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

Yellowfin Tuna Ceviche 13
Leche de Tigre, fried chipirones

Steak Tartare 14
Smoked oyster mayonnaise, matchstick potatoes

Fire-Roasted Scottish Scallops 18
Chilli crunch honey butter, pancetta

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

Romaine Caesar Salad *(vo)* 12
Anchovies, Parmesan, croutons
+ Grilled chicken breast 5 *Streaky bacon* 4 *Prawns* 6

SUNDAY ROASTS

35-Day Aged Rump of Beef
Aged beef fat butter, smoked Maldon salt
28

Half Roast Chicken
Burnt lemon, rosemary butter
28

West Country Free-Range Pork Rack
Apple sauce & crackling
23

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

500g Sirloin on the Bone
For two to share
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
per 100g

Fillet Steak 39
200g

Ribeye Steak 42
300g

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

Cranberry & Harissa Glazed Salmon 24
Pink peppercorns, cauliflower purée, fennel salad

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

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

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

SIDES

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

Beef Fat Chips *(vo)* 6
Maldon salt

Cauliflower Cheese *(v)* 6

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

Tenderstem Broccoli *(v)* 6

Buttered Mash *(v)* 6

PRIVATE DINING AT THE COAL SHED

Special occasions, events, and parties celebrated with fire and flair.

Whether you're planning a corporate dinner for clients or colleagues, a birthday blowout, or even your wedding celebration, The Coal Shed can offer private venue hire in London for the occasion.

Contact info@coalshed-restaurant.co.uk to book your event now!

(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