



THE COAL SHED

A LA CARTE



APERITIFS

Veuve Clicquot Brut, Yellow Label <i>Champagne, France 125ml</i>	17.5	Spicy Guava Margarita <i>Cazcabel Blanco, Guava, Rocotto Agave, Lime</i>	13	Fat Old Fashioned <i>Fat Washed Evan Williams, Demerara, Saline</i>	14
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SNACKS

British Oysters * <i>Shallot Vinegar or Ponzu Green Apple</i>	4 each	Grilled Padron Peppers (vg)* <i>Aleppo Chilli, Salt</i>	5
Gordal Olives (vg)*	4	Burnt Ends Taco * <i>Tomatillo Salsa, Pickled Onion, Sour Cream</i>	5 each
Sourdough (v) <i>Smoked Salted Butter, Pistachio Dukkah</i>	5	Prawn Lettuce Wrap * <i>Mango Salsa</i>	4 each

STARTERS

Beef Tartare * <i>Smoked Bone Marrow, Potato Chips</i>	13	Grilled Scallops * <i>Corn Salsa, Sobrasada, The Coal Shed Butter</i>	18
Smoked Spare Ribs * <i>House BBQ Sauce</i>	13	Portland Crab * <i>Peach, Beans, Almond</i>	18
Tuna Sashimi * <i>Avocado, Yuzu Kosho, Sesame, Chives</i>	14	House Caesar <i>Anchovy Dressing, Garlic Croutons 24-Month Parmigiano</i>	11
Burrata (v)* <i>Apricot, Fresh Peas, Moscato Dressing, Mint</i>	12	Add Chicken/Prawns	5/9

SHARING STEAKS

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 in our Josper grill, finished with aged beef fat and smoked salted butter.

Porterhouse * 13 per 100g	Chateaubriand * 14 per 100g	Prime Rib * 12 per 100g	Westholme Wagyu * <i>See the blackboard for today's cuts</i>
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INDIVIDUAL STEAKS

Beef Fillet 200g *	37	Ribeye Steak 300g *	39	Bone-in Sirloin 500g *	60	Rump Cap 300g *	23
The Coal Shed Sauces - Peppercorn *, Béarnaise *, Chimichurri (vg)* 3							

MAIN COURSES

Saddleback Pork Chop * <i>Roasted Stone Fruit Ketchup</i>	27	Spiced Half Chicken * <i>Chimichurri, Ranch</i>	24	Grilled Foskett Farm Courgettes (v) <i>Mozzarella, Freekeh, Seeds, Lovage</i>	19
Slow Cooked Beef Short Rib * <i>House BBQ Sauce, Vinegar Slaw</i>	26	Butterflied Sea Bream * <i>Chermoula, Pickled Shallots</i>	24	Newhaven Monkfish <i>Roasted Shellfish Peppercorn Sauce, Cauliflower Purée</i>	28

THE BURGER

Available Everyday 12-4pm

The Coal Shed Cheeseburger <i>American Cheese, Dill Pickle Aioli, Beef Fat Chips</i>	19
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SIDES

Beef Fat Chips * <i>Smoked Salt</i>	6	Mac & Cheese <i>Bacon Crumb, Chives</i>	7
Nutbourne Tomato Salad (vg)* <i>Shallot, Sherry Vinegar</i>	6	Green Garden Salad (vg)* <i>Radish, House Dressing</i>	6
Coal Roasted Seasonal Greens (v)* <i>Garlic Butter</i>	6	Vinegar Slaw (vg)* <i>Green Apple, Coriander</i>	5

EXPRESS LUNCH

Big flavour, smaller price. Our express lunch gives you full-sized dishes from the main menu, without the wait.

5PM CLUB

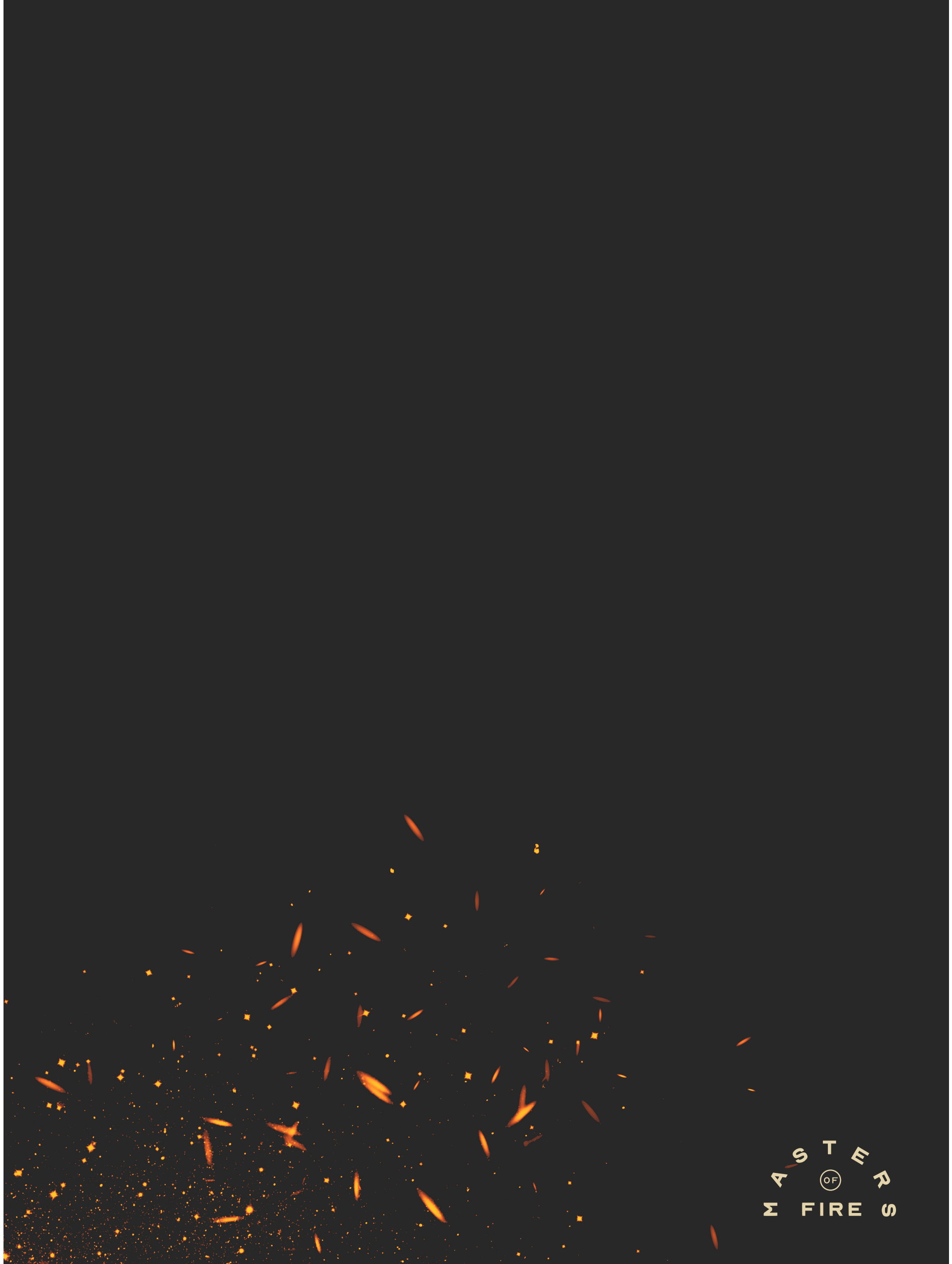
Every Monday to Saturday, order a drink and we'll throw in chef's snacks — on the house. No catch, just a little something for those who know.

SUNDAY SERVICE

Sundays, done properly. Charcoal-roasted beef, next-level trimmings and a wine list that'll make you want to stay a little longer.

(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients.

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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