

THE COAL SHED

THE LUNCH SET MENU

2/3 COURSE 19/23

SNACKS

British Rock Oysters *

*Shallot Vinegar
Ponzu Green Apple*

4 each

Gordal Olives (vg)*

4

Sourdough (v)

*Smoked Salted Butter,
Pistachio, Dukkah*

5

STARTERS

Summer Pea & Bean Salad (vg)*

*Peach, Lovage,
Moscatel Dressing*

House Caesar

*Anchovy Dressing, Garlic
Croutons, 24- Month Parmigiano*

Burnt End Tacos *

*Tomatillo Salsa,
Pickled Onion, Sour Cream*

MAINS

40-Day Salt-Aged Rump

Peppercorn Sauce

Sea Bream *

*Charred Tomato,
Capers, Agretti*

Grilled Courgettes (v)

*Mozzerella, Freekeh, Seeds
Lovage Oil*

Sides

Beef Fat Chips, Green Garden Salad, Coal Roasted Greens

6

DESSERTS

Chocolate Tart *

Crème Fraîche, Honeycomb

Ice Cream & Sorbets (vg)*

*Ask your server for today's
selection.*

Available

Tuesday - Saturday 12 - 4pm

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.



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