

THE COAL SHED

A LA CARTE

SNACKS

Gordal Olives (vg) <i>Burnt Orange, Garlic</i>	4
36-Hour Fermented Sourdough <i>Jersey Butter, Maldon Salt Flake, Dukkah (v)</i>	4.5
Firecracker Cauliflower (vg) <i>Shishito Chilli, Black Sesame, Green Onion</i>	5
House Cured Meats <i>Smoked Black Pepper, Pickles</i>	8.5
Buttermilk Fried Chicken <i>Bread & Butter Pickles, Hot Sauce</i>	7.5
Blue Prawn Toast <i>Sesame, Coriander</i>	8.5
Sweetcorn Ribs <i>Pecorino, Jalapeño, Crispy Garlic</i>	5.5

SEAFOOD COUNTER

Lindisfarne Oysters 4yr 3 6 12 <i>Lindisfarne Oysters grown in the British Isles Priory since 1381.</i>	12 22 40
Obsiblu Prawns 2 4 6 <i>Yuzu Kosho Mayonnaise</i>	8 16 24

SALADS

Clay-Baked Beetroots (vg) <i>Roasted Radicchio, Tahini, Pomegranate</i>	9.5
Coal-Roasted Squash (vg) <i>Stracciatella, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing</i>	11
Caesar Salad <i>Romaine Lettuce, Classic Dressing, Cantabrian Anchovies, Aged Parmesan</i>	10
Add Grilled Chicken or BBQ Prawns	5

A S T E R
A (OF) R
Σ FIRE S

RAW & FIRE

Smoked Baby Back Ribs <i>Nappa Cabbage Slaw</i>	10.5	BBQ 'Waldorf' Scallops <i>Celeriac, Walnut, Nashi Pear</i>	15	Atlantic Scottish Salmon <i>Tree Apple, Wasabi, Shiso</i>	11
Watermelon Ceviche (vg) <i>Avocado, Sesame Milk, Smoked Shishito Chilli</i>	9.5	Miso Aubergine (vg) <i>Crispy Shallots, Toasted Sesame</i>	9	Bluefin Tuna Tostadas (3) <i>Rainbow Radish, Aji Panca, Avocado, Corn</i>	12.5

THE CHARCOAL GRILL

We select grass-fed beef from high-welfare farms, aged for a minimum of 35 days cooked simply with Jersey butter and Maldon sea salt.

Fillet of Beef <i>Irish Heritage Breed 200g</i>	37	Wagyu Striploin <i>Westholme Australian 8+ 180g</i>	55
Ribeye Steak <i>Irish Heritage Breed 300g</i>	38	Flat Iron Steak <i>British Heritage Breed 240g</i>	24
Sirloin Steak <i>Irish Heritage Breed 300g</i>	35	Rump Cap Steak <i>British Heritage Breed 300g</i>	23

ROBATA & JOSPER

Butterflied Sea Bream Pil Pil <i>Garlic, Chilli, Manila Clams</i>	24	Black Duroc Pork Chop <i>Roasted Apple, Sesame Purée, Heritage Carrots</i>	25	Bedlam Farm Squash (vg) <i>Tempura Blossom, Toasted Buckwheat, Smoked Piquillo, Whipped Soy Milk, Jalapeño Chimichurri</i>	18
Sussex Half Chicken <i>Lemon, Thyme, Garlic Aioli</i>	23	North Atlantic Halibut <i>Meyer Lemon & Caper Marinère, Sea Greens</i>	29		

THE SALT CHAMBER

Choose from our curated selection of rare and heritage cuts of beef, aged in our Himalayan Salt Chamber. We butcher in house, please see the chalkboard for today's cuts and weights.

Wagyu Tomahawk <i>Westholme Australian 5+</i>	20 Per 100g	Chateaubriand <i>British Heritage Breed</i>	13 Per 100g
Prime Rib <i>Irish Heritage Breed</i>	12 Per 100g	Bone In Sirloin <i>Irish Heritage Breed</i>	12 Per 100g
Porterhouse <i>Irish Heritage Breed</i>	13 Per 100g		

(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.

CAVIAR

Exmoor Caviar 10g	35
Oscietra Prestige 15g <i>Served with Potato Pancake, Creedy Cured Egg Yolk, Whipped Creme Fraiche, Chives</i>	45

SIDES

Beef Fat Chips <i>Smoked Maldon Sea Flakes</i>	6
Espellete Fries <i>Aged Parmesan, Confit Garlic, Chives</i>	6
Spinach Rockefeller (v) <i>Pernod, Green Pepper, Pecorino</i>	7
Creamed Mashed Potatoes (v) <i>English Butter, Jersey Cream</i>	6
Curried Onion Rings (v) <i>White Onion, Curried Aioli</i>	6
Garden Salad (vg) <i>Avocado, Fennel, Tomato</i>	6
Mac & Cheese (v) <i>Elbow Pasta, Cheese Fondue, Garlic Crumb</i>	7
Coal Fired Greens (v) <i>Shallots, Garlic, Butter</i>	6
Creedy Fried Eggs (v) <i>Truffle, Chives, Butter</i>	5

SAUCES

Chimichurri (vg)	2.5
Peppercorn	2.5
Truffle Hollandaise (v)	2.5
Diane	2.5
Coal Shed Steak Sauce	2.5
Béarnaise (v)	2.5

FORGED
EST IN 2011
BRIGHTON

THE COAL SHED

LUNCH & PRE THEATRE MENU

STARTERS

- Miso Aubergine (v)**
Crispy Shallots, Toasted Sesame
- Smoked Baby Back Ribs**
Nappa Cabbage Slaw
- Watermelon Ceviche (vg)**
Avocado, Sesame Milk, Smoked Shishito Chilli
- Wood Fired Atlantic Scottish Salmon**
Tree Apple, Wasabi, Shiso

SNACKS

- Gordal Olives (vg)** 4
Burnt Orange, Garlic
- Firecracker Cauliflower (vg)** 5
Shishito Chilli, Black Sesame, Green Onion
- House Cured Meats** 8.5
Smoked Black Pepper, Pickles
- Buttermilk Fried Chicken** 7.5
Bread & Butter Pickles, Hot Sauce
- Blue Prawn Toast** 8.5
Sesame, Coriander

SALADS

- Coal-Roasted Squash (vg)** 11
Stracciatella di Bufala, Russian Red Kale, Pumpkin Seed Pesto, Yuzu Kosho Dressing
- Clay-Baked Beetroots (v)** 9.5
Roasted Radicchio, Tahini, Pomegranate
- Caeser Salad (v)** 10
Romaine Lettuce, Classic Dressing, Cantabrian Anchovies, Aged Parmesan
- Add Grilled Chicken or BBQ Prawns** 5

THE SET 2/3 COURSE 26/30

MAINS

- Sea Bream**
Meyer Lemon, Sea Greens, Caper Bulbs, Pink Fir Potatoes
- Duroc Pork Chop**
Roasted Apple, Sesame Purée, Heritage Carrots
- Sussex Half Chicken**
Lemon, Thyme, Garlic Aioli, Espelette Fries
- Bedlam Farm Squash (vg)**
Tempura Blossom, Toasted Buckwheat, Piquillo, Whipped Soy Milk, Jalapeño Chimichurri

THE CHARCOAL LUNCH GRILL

- Our grills are served with a choice of Espelette Fries, Green Leaf Salad or Coal Fired Greens*
- English Heritage Breed Steak Frites** 25
Béarnaise Sauce
 - Sussex Half Rotisserie Chicken** 22
Lemon, Thyme, Garlic Aioli
 - Sea Bass** 23
Meyer Lemon, Sea Greens, Caper Bulbs

DESSERT

- Churros (v)**
Cinnamon Sugar, Hot Chocolate Sauce
- Brioche Brûlée (v)**
Popcorn, Dulce de Leche, Madagascan Vanilla
- Medjool Date Cake (v)**
Sillet Toffee Sauce, Caramel Ice Cream, Toffee Banana

AVAILABILITY

Monday - Friday 12pm - 6:30pm

SIDES

- Espellete Fries** 6
Aged Parmesan, Confit Garlic, Chives
- Spinach Rockefeller (v)** 7
Pernod, Green Pepper, Pecorino
- Curried Onion Rings (v)** 6
White Onion, Curried Aioli
- Mac & Cheese (v)** 6
Elbow Pasta, Cheese Fondue, Garlic Crumb
- Coal Fired Greens (v)** 7
Shallots, Garlic, Butter

SANDWICHES

- Steakhouse Burger** 15
Double Smashed Salt Aged Beef Patty, Truffle Cheese Fondue, Pickles, Butter Bun, Espelette Fries
- The Coal Shed Reuben** 13
House Smoked Pastrami, Pickled Cabbage, Swiss Cheese, Sourdough
- Kimchi Grilled Cheese (v)** 11
Swiss, American Cheddar, English Mature, Sourdough
- Add Espelette Fries** 6

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

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.

ROASTS AT THE COAL SHED

Let's face it - The Coal Shed was born to do great roasts

We've spent over a decade mastering fire and perfecting the ultimate Sunday Roast, with centrepieces including beef which has been dry aged in our Himalayan salt chamber and cooked over coals, rotisserie cooked herb fed chicken and our slow roasted porchetta wrapped in golden, crunchy crackling. All of our roasts are served with rich, luxurious trimmings, cooked simply and made with locally sourced produce.

SUNDAY JOSPER

Cooked over charcoal and basted with seasoned fats & oils

- | | |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| 35 Day Salt Aged Rump Cap of Beef 26
<i>Mountain Thyme, Garlic, Jersey Butter</i> | Sussex Celeriac (v) 20
<i>Rosemary, Manuka Honey, Kombu</i> |
| Sussex Herb Fed Chicken 24
<i>Young Sage, Meyer Lemon, Chicken Juices</i> | 500g Roasted Salt-Aged Sirlon of Beef 27.5pp
<i>For two to share</i> |

All served with traditional trimmings

Garlic & Thyme Beef Fat Roast Potatoes, Burnt Orange Baked Heritage Carrots, Buttered Garden Cauliflower Cheese Gratin, Greens, Steakhouse Stuffing, Yorkshire Pudding & Pan Jus

PRIVATE DINING

For an exclusive event, the restaurant's mezzanine level, spanning the entire first floor, can be reserved for groups of 30 to 50 guests. Enjoy a bespoke menu from the renowned Jospers Grill, creating a supper club atmosphere tailored just for you and your guests. The partition wall between the private dining room and mezzanine will be opened to offer complete privacy. With elegant surroundings and attentive service, this is the perfect setting for special celebrations or corporate events. Your guests will enjoy an unforgettable dining experience in a stylish, intimate space designed for larger gatherings.

GIFTS

The Coal Shed London Gift Vouchers offer the perfect way to treat someone special to a unique dining experience. Available in various denominations, these vouchers can be redeemed for exceptional food and drink at the restaurant, allowing recipients to enjoy dishes from the famous Jospers Grill, along with a carefully curated selection of seasonal ingredients. Ideal for birthdays, celebrations, or corporate gifts, the vouchers provide flexibility and an unforgettable dining experience in the heart of London.