

THE COAL SHED

SNACKS

Warm Sourdough Marmite Butter / Kentish Butter	5
Montgomery Rarebit Gougere Branston Pickle	7
Smoked Chicken Croquettes Romesco Sauce	8

STARTERS

Grilled Wild Prawns Smoked Coconut Dressing Peanut XO Coriander	16
Chicken Liver Parfait Soda Bread Sherry Vinegar Mustard Frills	13
Glazed Pork Belly Salsa Verdi Crushed Peas Tartar Sauce	13.5
Spiced Tuna Tartare Avocado Crispy Wonton Spring Onion	15
Citrus Cured Salmon Pastrami Dill Mayo Pickled Cucumber	14
Golden Beetroot Caramelised Endive Blood Orange	10

MAINS

Day Boat Cod Cooked Over Coal Homemade Bacon Wild Garlic Mayonnaise	26
Char Sui Monkfish Chinese Broccoli Onions	28
Lemon Verbena Poussin Red Onions Chicken Sauce	24
Salt Baked Celeriac Mushroom Ketchup Chestnut Granola Green Peppercorn Sauce	19
New season Lamb Rump Wye Valley Asparagus Truffle Curd Tomato Fondue	27
12 Hour Smoked Beef Short Rib <i>(for two)</i> Mustard BBQ Glaze Crispy Onions	28pp

STEAKS & SHARING CUTS

35 Day Aged
Ribeye 300g, 36

35 Day Aged
Fillet 200g, 35

35 Day Aged
Sirloin 300g, 34

35 Day Aged
Prime-Rib, 12 per 100g

35 Day Aged
Chateaubriand, 14 per 100g

35 Day Aged
Porterhouse, 12 per 100g

SAUCES

Béarnaise | Green Peppercorn | Chimichurri
3 each

SIDES

Koffman's Chips	6	Proper Creamed Spinach Grilled Almonds	6
Iceberg Wedge Blue Cheese Dressing Sun	7	New Season Jersey Royals Seaweed Butter Sauce	6
Dried Tomato Bacon		Mac & Cheese	7
Roasted Spring Courgettes Sauce Vierge	7		

Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.

LUNCH AND PRE-THEATRE MENU

Lunch **Early Evenings**
12 - 3.30pm 5 - 6.30pm
Not available on Sundays & Bank Holidays

STARTERS

Wild garlic soup
Slow Cooked Egg | Crispy Onions
or

Terrine of Pork, Pistachio & Chicken Liver
Gribiche | Toast

MAINS

Braised Beef
Coffee Barbecue Sauce | Thyme Hash Brown | Gem Salad *or*

Confit Smoked Salmon
Wye Valley Asparagus | Tartar Mayonnaise | Crushed Jersey
Royals

Salt Baked Celeriac
Mushroom Ketchup | Chestnut Granola | Green Peppercorn
Sauce

DESSERTS

New Season Strawberry Eton Mess
Shizo | Lime

Selection of Ice Creams & Sorbets

3 Scoops

2 Courses for £26 | 3 Courses for £30

SUNDAY ROAST

For 2 to Share

Served Sundays from 12pm, guaranteed until 4pm | £27.50 per person

500g Roasted Sirloin of Beef
Beef Dripping Roasties
Yorkshire Puddings | Glazed Carrots | Seasonal Greens | Cauliflower Cheese | Beef Jus |
Horseradish

PRIVATE DINING

The private dining room can seat up to 20 guests, the mezzanine for up to 50 guests, and the main restaurant for 100 guests can be exclusively hired for personal celebrations, weddings, conference dinners, and corporate events.

Please ask a team member for further details.

To book - Call us on **020 3384 7272**
Email our events team at towerbridge@coalshed-restaurant.co.uk