

Sunday Lunch 1pm-6pm

Small Plates

Sourdough, Thyme and Rosemary Burnt Butter	4
Carlingford Oysters, Pickled Kohlrabi, Coal Rooms Green Sriracha	3.5 each/ ½ Dozen 18
Scorched Friggiteli Peppers, Creamed Cashew, Salsa Matcha	6
Grilled Courgettes, Asparagus, Wild Garlic, Harissa, Pine Nuts	12
Burrata, Charred Pineapple, Roasted Walnuts, Pea Shoots	12
Barbecue Char Siu Pork Collar, Summer Pea Puree	14
Sarawak Pepper Cured Chalk Stream Trout, Horseradish Creme and Gardenia Pickles	14

Large Plates

Wood Roasted Suffolk Chicken, Chicken Jus,	(half 20 / whole 39)
Barbecue Sweet Potato, Oyster Mushrooms, Charred Roscoff Onions	18
Hogget Shoulder, Braised Fennel, Mint and Lambs Lettuce	28
Dry Aged Finish Sashi Beef,	
Red Wine Jus, Roast Bone Marrow and Wild Garlic Buds	(Sirloin 60/ T-Bone 80)

Grill

Flame Baked Tiger Aubergine, Charred Leek, Shitaki Mushroom Xo Sauce and Tempura Shiso Leaves.	19
Wild Sea Bass, Curried Crab Butter, Charred Spring Onions and Lime.	30
Tamworth Pork Chop, Vin Jus Mustard and Sweet Apple Cider Reduction.	24

Sides and Extras

Roast Potatoes and Yorkshire Pudding	5	Charred Sumac Onions	2.5
Garlic Buttered Hispi Cabbage, Green Beans,		Harissa Yogurt	2
Chantenay Carrots	6	Red Wine Jus	2
Lincolnshire Poacher and Roasted Almonds		Tamarind Cucumbers	4
Cauliflower Cheese	6		

Desserts

Wild Blackberry and Pear and Pineapple Sorbet	6
Hazelnut Chocolate Brownie, Vanilla Mascarpone, and Virunga Chocolate Sauce	8
Condensed Milk Custard Tart, Apricot Glaze and Blood Orange Sorbet	7

We serve pure filtered water from Belu, a social enterprise that gives all its profits to Wateraid. By adding £1 to your bill, we can transform lives worldwide.

A discretionary 12.5% service charge will be added to your bill

For allergen information, please ask a member of staff.

Coal Rooms, 11a Station Way, Peckham, London, SE15 4RX

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