

THE COALSHED

STARTERS

Olive and Potato Bread, 4	Short Rib Croquettes, 5	Market Oysters, 3
BBQ Jacob's Ladder, 9 Red cabbage, crispy shallots	Treacle Cured Salmon, 8.5 Pickled cucumber, mandarin, rainbow radish	Ash Baked Celeriac, 7.5 Pear, walnut, date, blue cheese
Sticky Pork Belly, 8 Gochujang, apple and radish	Mackerel Ceviche, 8 Apple, horseradish cream, thyme oil	Fired Cauliflower, 7.5 Fermented raisins, za'tar
Smoked Partridge, 9 Prune, chestnut, bacon	Scallops in Shell, 9.5 Pork belly jam, XO crumb	Burrata, 9 Caramelised figs, hazelnuts

FROM THE GRILL

Our food is cooked over an open flame using a variety of wood and coal. We work with small, family run farms to source our meat and only use native British breeds. Our seafood is caught and delivered daily from boats on the South Coast.

Whole Black Bream, 16 Mandarin, fennel, radish	Ribeye 300g 26
Roasted Sussex Cod, 20 Celeriac, carrot, red wine sauce	Sirloin 300g 25
Wood Fired Turbot, 24 Jerusalem artichoke, tidal greens, parsley sauce	Fillet 200g 28
Tamworth Pork Cutlet, 18 N'duja, coco beans, spinach, chilli	<i>Our sharing steaks are available in a variety of cuts and weights - please see blackboard</i>
Smoked Lamb Shank, 24 Puy lentils, green sauce	Prime Rib 100g / 8
Herb Fed Soanes Chicken, 18 Spinach, salsify, pan juices	Porterhouse 100g / 9
Woodland Mushrooms Fricassée, 17 Parmesan, white polenta, English black truffle	Chateaubriand 100g / 12.5
	Extras £9: Tiger Prawns
	Sauces £2: Béarnaise Peppercorn Chimmichuri Korean BBQ

SIDES

Beef Dripping Chips 4	Grilled Hispi Cabbage 4
Mash with Burnt Ends 4	Garlic Field Mushrooms 4
Beef Fat Potatoes 4	Wilted Spinach 4
Truffle Mac 'n' Cheese 5	Broccoli, Chilli, Garlic 5
Onion Rings 4	Iceberg, Blue Cheese, Bacon 4

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.