

# THE COAL SHED

## SNACKS

Onion and Rosemary  
Bread, 4

Short Rib Croquettes, 5

Market Oysters, 3

Nocellara  
Olives, 4

## STARTERS

British Summer Crudités, 7  
Green goddess dressing

Smoked Old Spot  
Pork Belly, 8  
Apple and radish slaw

BBQ Jacobs Ladder, 9  
Pickled red cabbage

Stracciatella, 9  
Heritage tomato,  
salsa verde

Picked Cornish Crab, 9  
Smoked tomato,  
chipotle sour cream, nori

Bream Ceviche, 8.5  
Avocado, radish, grape

Spiced Roasted Cauliflower, 7  
Golden raisins,  
puffed rice, za'tar

Fire Roasted Prawns, 9  
Broad beans, jersey  
royals, secret sauce

House Cured Salmon, 8.5  
Roasted and charred  
pineapple, lime

## MAINS

Grilled Herb Fed Chicken 16  
Peas, broad beans, woodland mushrooms

Salt Marsh Lamb Rump 20  
Piperade, merguez sausage

Dry Aged Black Angus Steak Burger 13.5  
Bourbon relish, lettuce, pickles, chips  
*Extras £1: Bacon, kimchi, cheese, fried onions*

Wood Roasted Artichokes 15  
Beets, fennel, goats cheese & thyme mousse

## SEAFOOD

Whole Roasted Sea Bream, 16  
Cooked over fire,  
fennel, mint, lime

Roasted Gigha Halibut, 20  
Grilled aubergines and  
courgettes, lemon caper butter

South Coast Fish Stew, 23  
Scallops, prawns,  
smoked liquor

## STEAK

*We work with small family run farms and only use  
native British breeds, which we cook over fire.*

Himalayan Salt Aged Ribeye 300g 26

Himalayan Salt Aged Sirloin 300g 24

Black Angus Fillet 200g 28

## SHARING STEAKS

*Our sharing steaks are available in a variety of cuts and  
weights - please see blackboard.*

Prime Rib 100g / 8

Porterhouse 100g / 9

Chateaubriand 100g / 12.5

**Extras £9:** Tiger Prawns

**Sauces £2:** Béarnaise | Green Peppercorn | Salsa Verde

## SIDES

Beef Dripping Chips 4

Mash with Burnt Ends 4

Jersey Royals, Minted Butter 5

Truffle Mac 'n' Cheese 5

Onion Rings 4

Grilled Hispi Cabbage 4

Garlic Field Mushrooms 4

Wilted Spinach 5

Heritage Tomato Salad 5

Iceberg, Blue Cheese, Bacon 5

*Please make a member of the team aware of any allergies. We will make every effort to accomodate 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.*