

# THE COAL SHED

## FOR THE TABLE

Coal Shed bread & butter	2.5
Chilli crab fritter, kimchi mayo	5

## STARTERS

BBQ-glazed Jacob's ladder, smoked peppers, sesame	8.5
Roast partridge, puy lentils, roots, lardo, parsley	8.8
Asian braised Saddleback pork, kimchi, salt baked pineapple	9
Charred octopus, ancho potato, padron peppers, squid ink aioli	8.75
Smoked eel, kohlrabi, cucumber, crème fraîche, yuzu	8.75
Cured sea trout, lemon yoghurt, pickled mussels, caviar, celery & apple	9
Crab salad, lobster, shrimp, baby gem, avocado, sriracha.	11
Pickled beetroot, candied walnuts, apple, horseradish	7.5
Rock oysters (each) <i>Served naked or dressed - shallot vinegar, lemon &amp; Tabasco</i>	2.5

PLEASE ASK A MEMBER OF STAFF ABOUT OUR  
SHARING STEAKS & TODAY'S WEIGHTS

## MAINS

Whole fish of the day	market price
<i>Please ask your host for today's landing</i>	
Poached monkfish, cauliflower, raisins, curry, cumin	21
Roast cod, squash, chestnuts, bacon, cream	19
Roast Guinea fowl, braised leg croquette, sweetcorn, potato press, beetroot, chard	21
Parmesan gnocchi, girolles, baby leeks, truffle cream	15.5
Black Angus Steak burger	12.5
<i>Prime steak patty served with Coal Shed Bourbon relish, lettuce, pickles, tomato, onion &amp; beef dripping chips</i>	
Extras:	1 each
Bacon, Cheese, Kimchi, Fried Onions	

## STEAK

The very finest Black Aberdeen Angus.  
Dry-aged for a minimum of 35 days & cooked  
on our Jospier charcoal grill.

### SHARING STEAKS

Chateaubriand	12.5/100g
Porterhouse	8/100g
Bone in prime rib	8/100g

### STEAK

Fillet 200g	27.5
Rib eye 250g / 400g	22 / 32
Sirloin 250g / 400g	19 / 28

### SAUCES

Béarnaise, Peppercorn, Blue cheese, Chimichurri	2 each
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## SIDES

Beef dripping chips	3
Mash & gravy	3
Dauphinoise potatoes	4.5
Honey roast root vegetables	4
Creamed spinach, roasted garlic	4
Broccoli, bacon, almonds	4
Garlic mushrooms	3
Truffled mac 'n' cheese	4.5
Onion rings	3
Heritage tomato salad	4
Mixed green salad	4

We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.  
A discretionary 10% service charge will be added to the bill, which will be shared with the whole team



# THE COAL SHED

## SUNDAYS

at The Coal Shed

Our full a la carte menu is  
available 12 - 4pm & 6 - 10pm

*Please ask your waiter for today's weights  
& this week's specials*

## PRIVATE DINING

at The Coal Shed

Our private dining area  
seats up to 14 people  
and is available for  
lunch & dinner.

*Bespoke menus can be arranged;  
please ask a member of staff for details.*

## SHARING SUNDAY ROASTS

Available 12 - 4pm

500g Black Aberdeen Angus,  
35 Day Dry-Aged  
Roast Sirloin of Beef

*served with roast potatoes, cauliflower cheese,  
glazed heritage carrots, seasonal greens,  
Yorkshire pudding & beef gravy*

## PRE-THEATRE & LUNCH MENU

Monday - Friday 12 - 4pm  
Monday - Thursday 6 - 7pm

**2 COURSES 15**

**3 COURSES 17.5**

*please ask your waiter  
for this week's special*

## BYO MONDAYS

5 corkage fee per bottle

*Not available on Bank Holidays or in December*

## BOOKING

[info@coalshed-restaurant.co.uk](mailto:info@coalshed-restaurant.co.uk)

[www.coalshed-restaurant.co.uk](http://www.coalshed-restaurant.co.uk)

Tel: 01273 322 998 • 8 Boyces Street • Brighton, BN1 1AN

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