

# THE COAL SHED

## STARTERS

Olive and Potato Bread, 4	Short Rib Croquettes, 5	Market Oysters, 3
BBQ Jacobs Ladder, 9 Pickled red cabbage	Seaweed Cured Salmon, 8 Beetroot, hazelnut	Scallops in Shell, 9 XO crumb, pork belly jam
Sticky Pork Belly, 8 Apple, radish slaw	Bream Ceviche, 8.5 Avocado, radish, grape	Burrata, 9 Caramelised figs, pine nuts
Fired Cauliflower, 7.5 Fermented raisins, za'tar	Wood Roasted Onion Soup, 7.5 Thyme, rarebit toast	Grilled Tiger Prawns, 9 Spiced shellfish salad

## 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 Bream, Chermoula, fennel salad	16	Kerry Hill Lamb Loin BBQ ribs, tomato molasses	20
Wood Fired Sussex Cod Flageolet beans, caper, lemon, parsley	20	Ribeye 300g	26
South Coast Fish Stew, Saffron bisque, mussels, clams	25	Sirloin 300g	25
Roasted Heritage Roots Endive, coconut yoghurt, harissa	15	Fillet 200g	28
Herb Fed Soanes Chicken Spinach, salsify, pan juices	18	<i>Our sharing steaks are available in a variety of cuts and weights - please see blackboard</i>	
Middle White Tomapork Roasted carrots, garlic, spice turnip	18	Prime Rib	100g / 8
		Porterhouse	100g / 9
		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	Camp Fire Beans	4
Onion Rings	4	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.*