

# THE COALSHED

## SNACKS

Homemade Bread & Olives, 4

Short Rib Croquettes, 5

Market Oysters, 3

## STARTERS

<b>BBQ Jacobs Ladder</b> Red cabbage	9	<b>Seaweed Cured Salmon</b> Grapefruit, fennel, dill	8.5
<b>Wild Rabbit and Ham Knuckle</b> Pickled vegetables, tarragon	9	<b>Grilled Octopus</b> Black rice, roasted tomato, garlic	9
<b>Beef Bone Broth</b> Root vegetables, onion rarebit	7	<b>Smoked Haddock Scotch Egg</b> Dill tartare, watercress, lemon	8.5

## SALADS

**Sussex Asparagus, 8**  
Sauce gribiche, truffle

**Grilled Cos, 7**  
Almonds, aged Parmesan,  
green goddess dressing

**Wiltshire Burrata, 9**  
Orange, beetroot, seeds

## STEAK

*We work with small family run farms and only use native British breeds, which we cook over fire. Our sharing steaks are available in a variety of cuts and weights - please see blackboard.*

<b>Prime Rib</b>	100g / 8	<b>Ribeye 300g</b>	24
<b>Porterhouse</b>	100g / 9	<b>Sirloin 300g</b>	22
<b>Chateaubriand</b>	100g / 12.5	<b>Fillet 200g</b>	28

**Extras: Tiger Prawns, 9**

**Sauces £2:** Béarnaise | Green Peppercorn | Chimichurri | Red Wine Shallot Jus

## SEAFOOD

*Our fish & shellfish is ethically caught, sustainable and delivered daily from the boats on the South Coast. Please see blackboard for a selection of today's whole fish.*

**Monkfish Tail, 18**

**Surfboard, 25**  
Selection of shellfish  
from the South Coast and  
Scotland grilled over fire

**Whole Black Bream, 16**

*All served with herb salad and seaweed hollandaise*

## MAINS

<b>Wood Fired Spring Chicken</b> Aioli	16	<b>Barnsley Chop</b> Green chutney	16
<b>Moroccan Smoked Goat (Two to share)</b> Harissa, chickpeas, flatbread, yoghurt	55	<b>Smoked Potato Cake</b> Asparagus, peas, broad beans, egg	14

## SIDES

<b>Beef Dripping Chips</b>	4	<b>Green Leaf Salad</b>	4
<b>Mash with Burnt Ends</b>	4	<b>Garlic Field Mushrooms</b>	4
<b>German Fried Potatoes</b>	4	<b>Creamed Spinach</b>	5
<b>Truffle Mac 'n' Cheese</b>	5	<b>Peas, Bacon, Onion</b>	4
<b>Onion Rings</b>	4	<b>Tenderstem Broccoli, Fennel, Chilli</b>	4

*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.*