

# THE COAL SHED

## SET LUNCH MENU

Monday - Friday 12pm - 4pm | 2 Courses £18

### STARTERS

**Winter Tomato Salad**  
Smoked aubergine,  
bronze fennel

**Artichoke Hummus**  
Carrot-top pesto, crispy  
Jerusalem artichokes

**Beef Short-rib Croquettes**  
Onion & herb salad,  
'Nduja mayo

### MAINS

**Grilled Fillet of Bream**  
Heritage potatoes, green  
beans, gremolata

**Dry Aged Steak Burger**  
Double patty, cheese,  
house pickles, fries

**Spiced Roast Cauliflower**  
Chickpeas, wilted spinach,  
aubergine pickle

### SHARING SIRLOIN

*£20 per person*

500g Salt aged sirloin on the  
Bone, beef dripping chips, spring  
green with smoked garlic,  
bearnaise

### BYO MONDAY

£5 Corkage per bottle

*Not available  
Bank Holidays or in December*

### SHARING ROAST

*£20 per person*

500g Black Angus 35 day-aged  
Sirloin, beef fat potatoes,  
seasonal veg, bone marrow gravy  
*Every Sunday 12pm - 6pm*

## SET DINNER MENU

Monday- Thursday 5pm | Friday 5pm - 7pm | 2 Courses £20 | 3 Courses £24

### STARTERS

**BBQ Jacobs Ladder**  
Red Cabbage,  
crispy shallots

**ChalkStream Trout**  
Trout tartare,  
ponzu dressing

**Artichoke Hummus**  
Carrot-top pesto, crispy  
Jerusalem artichokes

### MAINS

**Tamworth Pork Cutlet**  
'Nduja, coco beans,  
spinach, chilli

**Grilled Fillet of Bream**  
Heritage potatoes, green  
beans, gremolata

**Spiced Roast Cauliflower**  
Chickpeas, wilted spinach,  
aubergine pickle

### DESSERTS

**Coal Shed Sweet Selection**  
Chocolate coal, marshmallow, fudge

**Selection of Cheeses**  
*£2 Supplement*

*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.*