

THE COALSHED

BRUNCH SPECIALS

Smoked Haddock Scotch Egg, 6
Lemon and garlic aioli

40 Day Dry Aged Sirloin, 26
Eggs, chips, roasted tomatoes

Cinnamon French Toast, 7
Winterberries, homemade yoghurt

Cornish Crab Rarebit, 8
Yuzu hollandaise

'Secret Smokehouse' Smoked Salmon, 12
English muffin, poached eggs, hollandaise

Poached Eggs, 9
Wild mushroom, brioche, truffle

BRUNCH SHARER, 30

Sugar pit bacon chop, sausages, black pudding, roasted tomatoes, garlic field mushrooms, fried eggs, beef hash, dripping toast

STARTERS

Wild Rabbit & Ham Knuckle, 9
Pickled vegetables, tarragon

BBQ Jacobs Ladder, 9
Pickled red cabbage

Seaweed Cured Salmon, 8.5
Grapefruit, fennel, dill

Grilled Octopus, 9
Black rice, roasted tomato, garlic

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.

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

Extras: Tiger Prawns, 9

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

MAINS

35 Day Dry Aged Burger, 13.5
Bourbon relish, pickles, chips

Whole Black Bream, 16
Herb salad, seaweed hollandaise

Woodfired Spring Chicken, 16
Aioli

Moroccan Smoked Goat (to share), 55
Harissa, chickpeas, flatbread, yoghurt

Smoked Potato Cake, 14
Asparagus, broad beans, egg

SIDES

Beef Dripping Chips, 4
German Fried Potatoes, 4
Truffle Mac 'n' Cheese, 5
Onion Rings, 4
Creamed Spinach, 5
Garlic Field Mushrooms, 4
Tenderstem Broccoli, Fennel, Chilli, 4

ADD 90 MINUTES OF BOTTOMLESS DRINKS

PROSECCO 18
BLOODY MARY'S 15

Please let staff know about any allergies. A 12.5% discretionary service charge will be added to your bill and shared with the team.