

THE COAL SHED

SNACKS

Bread 3
Whipped beef fat,
smoked butter

Market Oysters 3
Fire Roasted, tartare hollandaise
Chilled, shallot vinegar

Short Rib Croquettes 5
Nduja mayo

STARTERS

BBQ Jacobs Ladder Kimchi slaw	9	Seaweed Cured Salmon Celeriac, seaweed crackers	8
Black Angus Beef Carpaccio Parmesan, pickled mushrooms, truffle	11	Devilled Devon Crab on Toast Crab rarebit, watercress	10
Confit Duck Hash Smoked beetroot, egg yolk jam	8	Chargrilled Octopus Red peppers, almonds, green sauce	11
Smoked Aubergine Miso, chilli, yoghurt	7	Charcoal Gnocchi Butternut squash, sage, hazelnuts	7

MEAT, FISH, FIRE

We work with small family run farms and only use native British breeds. These are available in a variety of cuts and weights. Our fish & shellfish is ethically caught, sustainable and delivered daily from the boats on the South Coast. (Please see blackboard for today's cuts, weights & breeds)

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

Extras: Tiger Prawns, 9 | Bone Marrow, 6

Sauces : Béarnaise | Green Peppercorn | Chimichurri | Smoked Bone Marrow **2 (each)**

Cornish Monkfish Shellfish bisque, crab, broccoli	24
Surfboard Selection of today's fire roasted shellfish	25
Fire Roasted Lemon Sole Brown shrimp, fennel	24
Market Fish Marinated in lemon, rosemary, chilli <i>(for 2 to share)</i>	50
Smoked Goat Shoulder Braised chickpeas, yoghurt <i>(for 2 to share)</i>	55
Swaledale Lamb Rump Hispi cabbage, anchovy hollandaise	20
Middle White Pork Collar Plum ketchup, burnt corn	19
Fire Roasted Cauliflower Spiced onions, crème fraîche, pistachios, truffle	15

SIDES

All priced at 4

Beef Dripping Chips | **Mash, Burnt Ends** | **Pickled Onion Rings** | **Baby Gem, Blue Cheese, Bacon** | **Beetroot, Orange, Horseradish** | **Corn, Chipotle, Lime** | **Broccoli, Chilli, Fennel** | **Mac n' Cheese**