

# THE COAL SHED

## APÉRITIFS

<b>Clear Royale</b>	<b>9.5</b>
Chamomile Sherry   Martini   Prosecco	
<b>Rose Negroni</b>	<b>9.5</b>
Gin   Botanique Wine   Aperol	
<b>Red Suit</b>	<b>9</b>
Sweet Vermouth   Grapefruit Bitters   Tonic	
<b>Jasmine Margarita</b>	<b>10</b>
Jasmine Tequila   Lavendar Cointreau   Citrus	

## SNACKS

<b>Marinated Olives</b>	<b>5</b>
<b>Spiced &amp; Smoked Nuts</b>	<b>4</b>
<b>Local Sourdough Bread</b>	<b>5</b>
English Salted Butter	
<b>Maldon Oyster</b>	<b>3</b>
Shallot Vinegar   Tabasco   Lemon	
<b>BBQ Pork Croquettes</b>	<b>6</b>
Sauce Gribiche	

## STARTERS

<b>Citrus Cured Loch Duart Salmon</b>   Coriander Emulsion   Orange	<b>10</b>
<b>Wood-Fired Tiger Prawns</b>   'Nduja Aioli   Burnt Lemon	<b>12</b>
<b>Roasted Red Pepper Hummus</b>   Black Olives   Fine Green Beans   Artichoke	<b>9</b>
<b>Grilled Wye Valley Asparagus</b>   Truffle   Egg Yolk	<b>11</b>
<b>Cumbrian Rose Veal Tartare</b>   Black Garlic   Bonito   Vadouvan Flatbread	<b>12</b>

## MAINS

<b>Pan-fried Cod</b>   Cherry Tomatoes   Minted Peas   Baby Gem	<b>22</b>
<b>Market Fish Cooked on Fire (2 to share)</b>   <i>Please See Blackboard For Today's Catch</i>	
<b>Heritage Courgettes</b>   Grilled Fennel   Summer Onions   Cracked Wheat   Pistachio   Lemon	<b>17</b>
<b>Herdwick Lamb Rump</b>   Confit Garlic   Tender Stem Broccoli   Smoked Anchovy Hollandaise	<b>26</b>
<b>Old Spot Pork T-Bone &amp; Crackling</b>   Chargrilled Peach   Rainbow Chard	<b>22</b>
<b>Smoked Beef Short-Rib (2 to share)</b>   Barbecue Glaze ( <i>Add 3 Sides Of Your Choice</i> )	<b>25pp</b>

## STEAKS & CHOPS

*Lake District Grass Fed*

**Fillet 200g, 28**

**Rib-eye 300g, 27**

**Sirloin 300g, 26**

## SHARING CUTS

*Please see blackboard for today's cuts, weights & breeds*

**Chateaubriand 12.50 / 100g**

**Prime-Rib 10 / 100g**

**Porterhouse 9 / 100g**

**Sauces, all 2** | Béarnaise | Peppercorn | Chimichurri | Anchovy Hollandaise

## SIDES

<b>Triple Cooked Chips</b>	<b>4</b>	<b>Tender Stem Broccoli</b>   Almonds	<b>6</b>
<b>Beer Battered Onion Rings</b>	<b>4</b>	<b>Minted Peas &amp; Broad Beans</b>	<b>4</b>
<b>Short-Rib Mac n' Cheese</b>	<b>5</b>	<b>Heirloom Tomato Salad</b>	<b>4.5</b>
<b>Beef Fat Hash Browns</b>   Mushroom Ketchup	<b>5</b>	<b>Garden Salad</b>   Honey Mustard Dressing	<b>4</b>

## SUNDAY ROAST

*2 to Share | Served Sundays from 12pm | £22.50 per person*

**Roasted 500g Aged Sirloin**

Beef Fat Potatoes | Sunday Trimmings | Yorkshire Pudding | Beef Jus | Horseradish

*Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate 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, 100% of which goes directly to the team.*