

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

Slow Smoked Pork, 8
Pineapple, pink peppercorn, jalapeno

BBQ Jacobs Ladder, 9
Pickled red cabbage

Crispy Duck Egg, 7
Jerusalem artichoke, hazelnut, truffle

Smoked Salmon, 8
Lemon, capers, shallots

Seared Scallops, 10
Cauliflower, sage, minus 8

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 | Bone Marrow, 4

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

MAINS

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

Whole Tandoor Bream, 19
Onion bhaji, yoghurt

Cod Fillet, 17
Puy lentils, oxtail, leek

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

Wild Mushroom Risotto, 15
Black garlic, truffle

SIDES

Beef Dripping Chips, 4
Roasted Parisienne Potatoes, 4
Truffle Mac 'n' Cheese, 5
Onion Rings, 4
Iceberg, Blue Cheese, Bacon, 4
Garlic Mushrooms, 4
Tenderstem Broccoli, Fennel, Chilli, 4

ADD 90 MINUTES OF BOTTOMLESS DRINKS

PROSECCO 18
BLOODY MARY'S 15