

COAL

COOKING OVER COAL & FIRE

à la carte

Live-fire cooking on Gloucester Quays.
Beef & lamb from the North Cotswolds, fish from the
South West, breads from Bristol Pastry Kitchen (BPK).

NIBBLES & STARTERS

Fresh Bread & Butters VO 5.5

Sourdough & focaccia from BPK. Whipped cultured butter, beef dripping butter & smoked sea salt.

Coal Grilled Prawns GFO 11.5

Tiger prawns from New Wave Seafood, Cirencester, charred lemon, smoked garlic & nduja butter and BPK focaccia.

Charred Hispi & Burrata V GF 10

Hispi grilled black over coals, torn burrata, toasted hazelnuts, aged balsamic, herb oil.

Crispy Lamb Fat Flatbread VGO 5

BPK flatbread crisped in lamb fat, labneh and za'atar oil.

Chicken Liver Parfait GFO 9.5

Silky parfait, coal-toasted BPK brioche, red onion marmalade, cornichons.

Heritage Tomato Carpaccio VE GF 9.5

Raw & coal-roasted over farm heritage tomatoes, basil oil, pickled shallots, kalamata olives, pine nuts, aged balsamic.

Coal Roasted Olives VGO GFO 6

Nocellara & Kalamata roasted over coals, nduja butter with grilled BPK flatbread.

SLIDERS

9.5 includes two sliders, these cannot be mixed and matched - These are mini burgers!

Slow-Braised Ox Cheek

12-hour ox cheek, bone marrow glaze, pickled red onion, crispy shallots, horseradish cream. BPK brioche bun.

Pulled Gloucester Old Spot

Pork shoulder, apple & calvados sauce, pickled hispi slaw, grain mustard cream. BPK brioche bun.

Buffalo Hot Chicken

Buttermilk-fried chicken thigh, coal-smoked hot sauce, apple & grain mustard slaw, pickles. BPK brioche bun.

Smashed Chickpea VE

Double-smashed spiced chickpea patty, saffron & lemon vegan aioli, pickled green chilli. BPK brioche bun.

FROM THE GRILL

Slow-Roasted Lamb Shoulder GF 26

12-hour slow-roasted shoulder, pomegranate molasses glaze, roasted garlic labneh, charred flatbread, pickled chilli.

Pan-Fried Sea Bream GF 22

Sautéed new potatoes, samphire, cherry tomatoes, salsa verde and charred lemon.

Pork Tomahawk GF 26

Free-range Gloucester Old Spot, over coals. Seasonal greens, sautéed new potatoes, chilli jam.

Flat Iron Steak & Chimichurri GF 21

Flat iron, rested & sliced, vibrant chimichurri, charred spring onions, crispy shallots.

Spatchcock Half Chicken GF 19

Free-range chicken, za'atar & preserved lemon, grilled until the skin blisters, lemon & herb yoghurt.

Coal-Roasted Celeriac Steak VE GFO 17

Thick-cut celeriac, black garlic butter, pomegranate, sourdough & herb crumb, crispy capers.

BURGERS

with triple cooked chips

The Coal Kitchen Burger 18

Two smashed dry-aged Longhorn patties, Welsh rarebit sauce, tomato relish, gem, pickled cucumber.

Smashed Chickpea Burger VE 16

Double-smashed spiced chickpea patties, harissa, saffron & lemon vegan aioli, gem lettuce, pickled shallots.

SALADS

add chicken 5 • flat iron 8 • prawns 6

Coal Kitchen Caesar GFO 13.5

Cos & baby gem grilled warm, white anchovy, aged Parmesan, brioche croutons, soft-boiled egg.

Charred Peach, Prosciutto & Burrata GF 14.95

Over Farm peaches over coals, torn burrata, prosciutto, rocket, pine nuts, balsamic, basil oil.

Watermelon, Feta & Chilli V GF 13.5

Over Farm watermelon, whipped feta, pickled chilli, mint, cucumber, lime & honey dressing, pumpkin seeds.

Heritage Tomato & Grain VE GF 12

Roasted & raw Over Farm tomatoes, toasted spelt, coal-roasted red pepper, kalamata olives, cucumber, herbs.

SIDES

all 5

Fries with Parmesan V GF

Smoked Butter Charred Hispi Cabbage V GF

Sherry Vinegar Green Salad VE GF

Small Caesar Salad GFO

Truffle Mac & Cheese with Crispy Crumb V

Smoked Garlic Mushrooms with Sourdough V GF VGO

Smoked Garlic BPK Flatbread V

Sauteed new potatoes VE

DIPS

2.5 each or 3 for 5

Habanero & Pineapple

Chimichurri

Chilli Jam

Roasted Garlic Labneh

Nduja Butter

V vegetarian VG vegan GF gluten free VO vegetarian option VGO vegan option GFO gluten free option
Please advise your server of any allergies before ordering. A discretionary 12.5% service charge is added to all bills.