



## SUNDAY MENU

### STARTERS

|                                                                                                                                            |                                                                                                                                                |                                                                                                               |
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| <b>FRESH BREAD &amp; BUTTERS VO 5.5</b><br>Sourdough & focaccia from BPK. Whipped cultured butter, beef dripping butter & smoked sea salt. | <b>COAL GRILLED PRAWNS GFO 11.5</b><br>Tiger prawns, charred lemon, smoked garlic & nduja butter and BPK focaccia.                             | <b>CRISPY LAMB FAT FLATBREAD VGO 5</b><br>BPK flatbread crisped in lamb fat, labneh and za'atar oil.          |
| <b>CHICKEN LIVER PARFAIT GFO 9.5</b><br>Silky parfait, coal-toasted BPK brioche, red onion marmalade, cornichons.                          | <b>HERITAGE TOMATO CARPACCIO VE GF 9.5</b><br>Raw & coal-roasted heritage tomatoes, basil oil, pickled shallots, olives, pine nuts & balsamic. | <b>COAL ROASTED OLIVES VGO GFO 6</b><br>Nocellara & Kalamata olives, nduja butter with grilled BPK flatbread. |

### ROASTS

All of our roasts are served with butternut squash puree, roast potatoes, maple glazed parsnips and carrots, seasonal greens, braised red cabbage, Yorkshire pudding, gravy, cauliflower cheese

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| <b>DRY-AGED BEEF STRIPLOIN</b>                                                                                                                     | 24 |
| <b>SLOW-BRAISED LAMB SHOULDER</b>                                                                                                                  | 25 |
| <b>GLOUCESTER PORK BELLY</b>                                                                                                                       | 20 |
| <b>1/2 CHICKEN WITH ZA'ATAR SPICE BLEND</b>                                                                                                        | 20 |
| <b>VEGAN WELLINGTON ROAST</b><br>Roast butternut squash, balsamic beetroot layered with garlic spinach, slow cooked leeks wrapped in a puff pastry | 17 |
| <b>KIDS ROAST</b><br>Choose from beef, pork or chicken                                                                                             | 12 |

### MAINS

|                                                                                                                                                                                    |       |
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| <b>FLAT IRON STEAK &amp; CHIMICHURRI GF</b><br>Flat iron, rested & sliced, vibrant chimichurri, charred spring onions, crispy shallots.                                            | 21    |
| <b>THE COAL KITCHEN BURGER</b><br>Two smashed dry-aged Longhorn patties, Welsh rarebit sauce, tomato relish, gem, pickled cucumber. Served with triple-cooked chips.               | 18    |
| <b>SMASHED CHICKPEA BURGER VE</b><br>Double-smashed spiced chickpea patties, harissa, saffron & lemon vegan aioli, gem lettuce, pickled shallots. Served with triple-cooked chips. | 16    |
| <b>COAL KITCHEN CAESAR GFO</b><br>Cos & baby gem grilled warm, white anchovy, aged Parmesan, brioche croutons, soft-boiled egg.                                                    | 13.5  |
| <b>CHARRED PEACH, PROSCIUTTO &amp; BURRATA GF</b><br>Charred peaches, torn burrata, San Daniele prosciutto, rocket, pine nuts, balsamic and basil oil.                             | 14.95 |

### SIDES

|                            |                              |                                       |
|----------------------------|------------------------------|---------------------------------------|
| <b>SKIN-ON FRIES 4.5</b>   | <b>ROAST MAPLE CARROTS 4</b> | <b>HERB CRUSTED ROAST POTATOS 5.5</b> |
| <b>SEASONAL GREENS 5.5</b> | <b>BRAISED RED CABBAGE 4</b> | <b>MIXED LEAF SALAD 4.5</b>           |
|                            | <b>CAULIFLOWER CHEESE 5</b>  |                                       |

### OPTIONAL SERVICE CHARGE

Gluten Free Menu available

A discretionary service charge is added to your bill, all tips are distributed 100% to the team.