

WINES

WHITE

House White

175ML 500ML 750ML

6.5 18 25
7 29
8 34
9

RED

House Red

175ML 500ML 750ML

6.5 18 25
7 29
8 34
9

ROSÉ & ORANGE WINES

Réserve de l'Herre Rosé

175ML 500ML 750ML

8 29
9 33

SPARKLING

Pirani Cuvee Spumante

125ML 500ML 750ML

7 32
105

BEER & CIDER

Birra Moretti	6
Budvar Czech Lager	6.5
Pacific Clara	7
Gun Brewery Scaramanga Extra Pale (GF)	7
Long Man Gluten Free Lager (GF)	7
Tiny Rebel CLWB Tropica IPA	7
Lucky Saint 0.5%	6.5
Curious Apple Cider	6.5

SOFT DRINKS

Coke, Diet Coke, Fanta, Sprite	3
Sparkling & Still Water	3
Juices	3

COCKTAILS

Aperol Spritz	9.5
Salt Shed Spicy Marg	12
Old Fashioned	12
Espresso Cubano	12
Blackberry Sour	12

SHOTS

Spicy Marg Shots	2 FOR 6 / 4 FOR 10
Pickleback Shot	3

PLEASE ASK A MEMBER OF STAFF ABOUT ALLERGENS

SALT SHED

FIRE
MEAT
BEER

MEATS

Charcoal Chicken Wings, Lemon, Fresh Herbs, BBQ Sauce & Pickled Red Onions	8 / 13
Crispy Charcoal Chicken Thigh, Pickled Red Onions, Lime & Garlic Dip, BBQ Sauce	13
BBQ Glazed Pastrami Steak, Pickles & Pickled Red Chillies	18
32 Day Aged Bavette Steak, Chimichurri & Pickled Red Onions	18
32 Day Aged Sirloin Steak, Chimichurri & Pickled Red Onions	24
Cornish Lamb Chump, Charred Shallots, Mint & Garlic Chimichurri	28

BURGERS

ADD BACON 1.5

ADD PATTY 3

ADD SYMPPLICITY PATTY 4

CLASSIC

	11
Aged British Beef Patty, American Cheese, Beef Dripping Mayo, Pickles & Onion	

SIMPLY VEGAN

	12
Symplicity Patty, Vegan or American Cheese, Vegan Burger Mayo, Pickles & Onions (V/VE)	

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CHARCOAL CHICKEN KEBAB

Charcoal Chicken Thigh, Flame Grill Bread, Lime Slaw, Chilli Sauce, Lime & Garlic Sauce, Pickled Red Onions, Pot of Salad and Garnish.

SIDES

Flame Grilled Bread	2
Skin on Chips, Rosemary Salt	4
Chopped Salad, Tomato, Cucumber, Red Onion, Lemon & Herbs	4
Grilled Baby Gem, Anchovy & Lemon Butter Dressing, Herby Breadcrumbs	5
Mac & Cheese, Bacon & Onion Jam, Herby Breadcrumbs, Chives	6.5
Skin on Chips, Cheese Fondu, Bacon Salt, Chives	7
Grilled Bone Marrow, Flatbread, Chopped Salad	7

HOUSE SAUCES

Burnt Butter Mayo, Chilli Sauce, Lime & Garlic, Chimichurri, Cheese Fondu, BBQ, Mint & Garlic Chimichurri, Peppercorn	2.5
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PLATTERS

3 MEAT PLATTER

Bavette Steak, Charcoal Chicken, Pastrami Steak
(Chimichurri, BBQ, Lime & Garlic Sauce)

3 STEAK PLATTER

Bavette Steak, Smoked Pastrami Steak, Sirloin Steak
(Chimichurri, Chilli & BBQ Sauce)

4 MEAT PLATTER

Bavette Steak, Charcoal Chicken, Pastrami Steak & Lamb Chump
(Chimichurri, BBQ, Lime & Garlic, Mint & Garlic Chimichurri Sauce)

BONE-IN RIBEYE PLATTER

700g 30 Day Dry Aged Native Bone-In Ribeye, Choice of 2 Sauces

DEALS

MEAT NIGHT MONDAYS

3 Meat Platter, Choice of Two Sides, x 2 Birra Moretti

Upgrade to 4 Meat Platter, Choice of Two Sides, x 2 Birra Moretti

THURSDAY RIBEYE CLUB

700g 30 Day Dry Aged Native Bone-In Ribeye, Choice of 2 Sides & 2 Sauces, Carafe of Wine or Two Beers

FIRE

MEAT

BEER

DESSERTS

CHOCOLATE SALTED CARAMEL BROWNIE

Served with Vanilla Ice cream

LOTUS BISCOFF BLONDIE

Served with Vanilla Ice cream