

# WINES

## WHITE

	175ML	500ML	750ML
House White	6.5	18	
Writers Block Chenin Blanc	7		25
Blanc Cramele Recla Pinot Grigio	8		29
Villa Blanche Picpoul de Pinet	9		34

## RED

	175ML	500ML	750ML
House Red	6.5	18	
Petrarinusa Nero D'Avola	7		25
The Guvnor Temp Syrah	8		29
Piedra Negra Organic Malbec	9		34

## ROSÉ & ORANGE WINES

	175ML	500ML	750ML
Réserve de l'Herre Rosé	8		29
Cramele Recas Orange Wine	9		33

## SPARKLING

	125ML	500ML	750ML
Pirani Cuvee Spumante	7		32
Veuve Clicquot			105

## BEER & CIDER

Birra Moretti	6
Budvar Czech Lager	6.5
Pacifico 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

## 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

## SOFT DRINKS

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

### CLASSIC 11

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

### SIMPLY VEGAN 12

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

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### SWEET ONE 13

Smoked Pancetta Bacon, Aged British Beef Patty, American Cheese, Beef Dripping Mayo, Bacon & Onion Jam

### PASTRAMI 15

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

## CHARCOAL CHICKEN KEBAB 18

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 Fondue, Bacon Salt, Chives	7
Grilled Bone Marrow, Flatbread, Chopped Salad	7

### HOUSE SAUCES

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

### 3 MEAT PLATTER 49

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

### 3 STEAK PLATTER 59

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

### 4 MEAT PLATTER 75

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

### BONE-IN RIBEYE PLATTER 90

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	58
Upgrade to 4 Meat Platter, Choice of Two Sides, x 2 Birra Moretti	79

### THURSDAY RIBEYE CLUB 90

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 7

Served with Vanilla Ice cream

### LOTUS BISCOFF BLONDIE 7

Served with Vanilla Ice cream