

Welcome to



We are a Local, Family Run, Independent Steakhouse

Our Head Chef, Tim has been working in the West Country for more than fifteen years and knows the quality of local produce. The Front of House team led, by Danny, work together with the Chefs Tim, Jack and Ed to bring you the ultimate steak experience.

Our search for the perfect steak starts in the West Country. Our locally sourced premium grade beef is reared according to rigorous animal welfare and farming practices. All of our Beef is sourced from Artisan West Country Butchers who hand cut the beef to exacting standards.

The meat is also hung on the bone for a minimum of 28 days in special maturation chilling rooms.

Our Aged Sirloin, Rib-Eye and Fillet Steaks are all cut and trimmed in house and our 8oz Burgers are also minced in house and handmade (with nothing added) on the premises daily using Premium West Country Steak.

'However, at The Shed it's not all about the Beef'

We also offer British Pork and Lamb, Farm Assured West Country chicken together with fish, pasta and vegetarian dishes. Our chips are peeled and chipped on site from only the best available native potatoes.

And lastly, don't forget to leave room for our famous homemade desserts.

The fabulous homemade puddings at The Shed are not to be missed.

Gratuities are gratefully received at your discretion and are shared between all staff. However, a 10% service charge will be added to the bill for parties of 8 guests or more. Please note all dishes are subject to availability. All weights are approximate prior to cooking. All prices include VAT at the current rate. (V) suitable for vegetarians. All of our dishes are prepared in kitchens where gluten and nuts are present and therefore we cannot guarantee that any item is completely free from traces. Should you require any further details about allergens contained in our food please speak to a member of staff.

For further queries, comments or suggestions please do not hesitate to contact:
The Shed Steakhouse, 4 Harbour Road, Seaton, Devon EX12 2LS Telephone: 01297 625926





PRE-PRANDIALS

Kir Regina (125ml)..... £6.75

Prosecco and Crème de Cassis

Bellini (125ml)..... £6.25

Prosecco and Crème de Peches

Prosecco (One4One 200ml Bottle 11% vol)..... £5.95

Elderflower Fizz (125ml)..... £5.95

Prosecco mixed with potato vodka, which is infused with elderflowers from Herefordshire

Manzanilla Sherry (15% ABV 50ml)..... £2.30

STARTERS

Crispy Fried Goats Cheese (v)..... £5.00

With Mixed Leaves and Spiced Red Onion Marmalade

Baked Field Mushrooms (v)..... £5.50

Topped with Brie & Almond and finished with Port Syrup

Warm Beetroot, Walnut and Stilton Salad (v)..... £5.50

Drizzled with a Honey & Mustard Dressing

Sticky Chicken Wings..... £5.50

Chicken Wings with a Red Pepper Glaze with Dressed Baby Leaves

Tennessee Bourbon Glazed Chicken Mini Fajitas (2) £5.50

Char-Grilled Chicken Tenders, with Onions and Peppers, smothered in a Tennessee Bourbon Glaze served with Ranch Dressing, Grated Cheese & Soft Tortilla Wraps

Chef's Smooth

Chicken Liver Parfait £5.50

Served with Toasted Brioche and Red Onion Marmalade

**Char-grilled Squid Steak
Marinated in Chilli & Garlic £6.50**

Served with a Honey, Soy & Ginger Dressed Salad

**1/2 Rack of Spiced
Free Range Pork Ribs £6.50**

Smothered with Chef's BBQ Sauce



Grazers

Marinated Mixed Olives..... £2.50

**Vegetable Crisps..... £2.50
sprinkled with Sea Salt**

**Rustic Bread..... £3.00
with Olive Oil &
Balsamic Vinegar Dip
(gluten free bread available)**

**Crispy Pork Scratchings..... £3.00
with a Sweet Red Pepper Dip**

Crispy Chilli Bites..... £2.50

**Red Bell Peppers..... £2.50
Stuffed with Feta Cheese**



THE STEAKS

28 Day Aged Native Breed Steaks & Chops

200g Centre Cut Fillet (7oz).....£21.00

Cut and Trimmed In House

560g Flat Iron (20oz).....£25.00

280g Flat Iron (10oz).....£15.00

140g Flat Iron (5oz).....£9.50

280g Rump (10oz).....£14.00

280g Double West Country Lamb Chop (10oz).....£14.50

(served pink)

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All steaks are served with: Roasted Vine Tomatoes, a Honey & Mustard Dressed Baby Gem Lettuce, plus your choice of Hand Cut Chipped Potatoes or New Potatoes

28 Day Plus Premium Dry Aged Beef

CHEFS CHOICE

300g 35 Day Dry Aged Sirloin (11oz).....£23.50

Cut and Trimmed In-House. This is premium Sirloin at its best

480g 30 Day Dry Aged Cowboy Steak (17oz).....£32.00

Bone In Premium Rib Steak, best served Medium Rare

450g 28 Day Dry Aged T-Bone (16oz).....£26.00

Both Sirloin and Fillet on the bone

280g 30 Day Dry Aged Ribeye (10oz).....£19.50

Cut and Trimmed In House

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All Premium Dry Aged Steaks come with a **FREE** sauce of your choice. Choose from: **Peppercorn, BBQ, Bacon Mushroom & Port** or **Chimichurri**



Extras

1/2 RACK OF.....£6.00
PORK RIBS

CHEFS HOMEMADE BACON MUSHROOM & PORT SAUCE.....£2.00

CHEFS HOMEMADE MIXED PEPPERCORN & BRANDY SAUCE.....£2.00

CHEFS HOMEMADE CHIMICHURRI.....£1.50
(South American Style Chilli & Herb Salsa - Hot & Spicy)

CHEFS HOMEMADE BBQ SAUCE.....£2.00

TENNESSEE.....£1.50
BOURBON GLAZE
(Served on the Steak)

PERI PERI.....£1.50
HOT SAUCE

GARLIC &.....£2.00
SMOKED PAPRIKA SAUCE

FIELD.....£2.00
MUSHROOMS

SPICED RED ONION MARMALADE.....£1.00

CRUMBLED.....£2.00
STILTON

FREE RANGE.....£1.00
FRIED EGG

GARLIC BUTTER.....50p
(Served on the Steak)

THE FAMOUS SHED LOAD



YOU GET:

Full Rack of Pork Ribs, Char-grilled Chicken Breast, BBQ Chicken Wings, Homemade Coleslaw, 2 Baskets of Chips, Spicy Onion Rings and a pot of Chef's BBQ Sauce

PLUS ONE STEAK OF YOUR CHOICE:

28 Day Aged Native Breed Steaks and Chops

28 Day Aged Rump 280g (10oz)..... £36.00

Double West Country Lamb Chop £36.50
280g (10oz) served pink

28 Day Aged Flat Iron 280g (10oz)..... £37.00

28 Day Aged Fillet 200g (7oz)*..... £43.00

28 Day Aged Flat Iron 560g (20oz)..... £47.00

28 Day Plus Premium Dry Aged Beef

30 Day Dry Aged Ribeye 280g (10oz)*..... £41.50

CHEF'S CHOICE 35 Day Dry Aged Sirloin 300g (11oz)*... £45.50

28 Day Dry Aged T-Bone 450g (16oz)..... £48.00

30 Day Dry Aged Cowboy Steak £54.00
(Premium Bone-In Rib Steak) 480g (17oz)

* Cut and Trimmed In-House

**FOR A MAXIMUM OF TWO PEOPLE
OR ONE IF YOU'RE REALLY HUNGRY!**

< DON'T FORGET YOUR EXTRAS OR SIDES! >



Sides

CHEFS HOMEMADE.. £3.00
**SPICY BATTERED
ONION RINGS**

HOMEMADE..... £2.50
COLESLAW

MAC n CHEESE £4.00

WILTED..... £2.50
BABY SPINACH

FINE BEANS..... £3.00
**DRIZZLED WITH
BALSAMIC REDUCTION**

RUSTIC BREAD..... £3.00
**WITH OLIVE OIL &
BALSAMIC DIP**
(gluten free bread available)

HOUSE SALAD £3.00
**TOPPED WITH HONEY &
MUSTARD DRESSING**

A BASKET OF £2.50
**HAND CUT CHIPPED
POTATOES**

BUTTERED £2.50
NEW POTATOES

MASHED £2.50
POTATOES

HOT BEETROOT £2.50
**TOPPED WITH
SALAD CREAM**



BURGERS

Our 8oz Burgers are made from 100% locally sourced Premium Beef Steak, minced in house and handmade on the premises.

The CLASSIC Cow **Single (8oz) £8.00**

Plain and Simple

Double (16oz) £12.00

The BIG Cheese **Single (8oz) £9.50**

with Monterrey Jack &
Cheddar Cheese

Double (16oz) £13.50

The BOSS **£18.00**

The Shed's Own Pulled Pork, 2 x 8oz Beef Patties, Jack Cheese,
Onion Ring, Mayo, Ketchup and American Mustard

The FAMOUS **Single (8oz) £12.00**

SHED Burger

loaded with Crispy Bacon,
Roquito Peppers, Monterrey Jack Cheese, Chilli Jam and topped
with an Onion Ring

Double (16oz) £16.00

Triple (24oz) £20.00

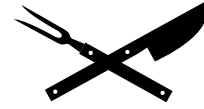
The BEEFY Bird **£15.00**

8oz Beef Patty topped with a Char-Grilled Chicken Breast
(smothered in Bourbon Glaze), Jack Cheese and Onion Ring

The WHOLE HOG **£15.00**

The Shed's Own Pulled Pork, smothered in BBQ Sauce,
Jack Cheese, Coleslaw, Crispy Bacon, Sliced Gherkins and
Topped with an Onion Ring

All our beef burgers are served with crisp lettuce and sliced tomato in a toasted glazed bun with a pot of locally produced Otter Vale tomato chutney, gherkin and hand cut chipped potatoes.



Burger Extras

EXTRA 8oz BEEF PATTY... £4.00

MONTERREY **£1.00**
JACK CHEESE

CHEDDAR CHEESE **£1.00**

STILTON CHEESE **£1.50**

CRISPY BACON **£1.50**

SLICED CHORIZO **£1.50**

CHIPOTLE CHILLI JAM **£1.00**

SPICED RED ONION **£1.00**
MARMALADE

FREE RANGE **£1.00**
FRIED EGG

FIELD MUSHROOM **£1.00**

BUILD YOUR OWN BURGER

Why not create your own bespoke burger? Start with The Classic Cow and then add your own Burger Extras!



CHICKEN BURGERS

**200g (7oz) Farm Assured
Chicken Breast, marinated in
Garlic and Thyme**

The Chix Fix **£9.00**
with Mayonnaise

The Cheesy Chix Fix **£11.00**
with Mayonnaise and Monterrey Jack and Cheddar Cheese

The Hot Chix Fix **£12.00**
Loaded with Peri Peri, Roquito Peppers,
Monterrey Jack Cheese and topped with an Onion Ring

The BBQ Chix Fix **£13.00**
Loaded with Crispy Bacon, Monterrey Jack Cheese
and Chef's BBQ Sauce

**DON'T FORGET YOUR
BURGER EXTRAS! >**

All our chicken burgers are served with crisp lettuce and sliced tomato in a toasted glazed bun with a pot of locally produced Otter Vale tomato chutney, gherkin and hand cut chipped potatoes.

**BUILD
YOUR OWN
BURGER**

Why not create your own bespoke burger? Start with The Chix Fix and then add your own Burger Extras!



Burger Extras

| | |
|---------------------------------|--------------|
| EXTRA 7oz | £4.00 |
| CHICKEN BREAST | |
| MONTERREY | £1.00 |
| JACK CHEESE | |
| CHEDDAR CHEESE | £1.00 |
| STILTON CHEESE | £1.50 |
| CRISPY BACON | £1.50 |
| SLICED CHORIZO | £1.50 |
| CHIPOTLE CHILLI JAM | £1.00 |
| SPICED RED ONION | £1.00 |
| MARMALADE | |
| FREE RANGE | £1.00 |
| FRIED EGG | |
| FIELD MUSHROOM | £1.00 |



RIBS 'N' COMBOS

Our Awesome Mouth Watering Specially Selected Pork Back Ribs are Marinated in The Shed's own Secret Spice Rub for 24 hours prior to cooking, they are then Char-Grilled and smothered in Chef's Own BBQ Sauce

Full Rack of Pork Ribs £14.50

Ribs & Chicken £15.00

Half Rack of Ribs, plus a 7oz Char-grilled Marinated Chicken Breast

Ribs & Steak £15.00

Half Rack of Ribs, plus a 5oz Flat Iron Steak

Ultimate Chicken Combo £17.50

Char-grilled Chicken Breast plus Chicken Tenders, (in Tennessee Bourbon Glaze), and Chicken Wings (in a Red Pepper Glaze) served with Onion Rings

All our ribs and combos are served with hand cut chipped potatoes and homemade coleslaw

**DON'T FORGET
YOUR SIDES >**



Sides

**CHEFS HOMEMADE.. £3.00
SPICY BATTERED
ONION RINGS**

**HOMEMADE..... £2.50
COLESLAW**

MAC n CHEESE £4.00

**WILTED..... £2.50
BABY SPINACH**

**FINE BEANS..... £3.00
DRIZZLED WITH
BALSAMIC REDUCTION**

**RUSTIC BREAD..... £3.00
WITH OLIVE OIL &
BALSAMIC DIP
(gluten free bread available)**

**HOUSE SALAD £3.00
TOPPED WITH HONEY &
MUSTARD DRESSING**

**A BASKET OF £2.50
HAND CUT CHIPPED
POTATOES**

**BUTTERED £2.50
NEW POTATOES**

**MASHED £2.50
POTATOES**

**HOT BEETROOT £2.50
TOPPED WITH
SALAD CREAM**

SHED FAVOURITES



Homemade Fish Pie **£12.50**

Flaky Chunks of Cod, Haddock and Hake bound in White Wine Cream with Spinach, topped with Mashed Potato and mature cheddar cheese, then baked to perfection

Chicken New Yorker **£13.50**

7oz Char-grilled Chicken Breast, topped with Bacon and Monterrey Jack Cheese, served with Chipped Potatoes, Coleslaw and Chef's BBQ Sauce

Sandford Orchard's

Cider Braised Belly Pork **£15.00**

Finished on the Char-grill served on Buttery Wholegrain Mustard Mashed Potatoes with Fine Beans, Crispy Crackling and a 'Shaky Bridge' Cider Sauce

Char-grilled 10oz **£16.00**

West Country Double Lamb Chop

Served with Roasted Root Vegetables, Sautéed Potatoes with Chorizo and finished with a Creamy Garlic and Smoked Paprika Sauce

The Rare 'Flat Beet' Salad **£16.00**

Rare 10oz Flat Iron Steak sliced onto a warm Salad of Potatoes, Fine Beans, Beetroot and Horseradish

Catch of the Day **£Market Price**

Please ask a member of staff for details

PASTA & VEGETARIAN

Mac 'n' Cheese (v) **£9.00**

Classic Macaroni baked in a rich Cheese Sauce, served with house salad

Large Warm Beetroot,

Walnut and Stilton Salad (v) **£11.00**

Drizzled with a Honey & Mustard Dressing and served with Rustic Bread and Butter

Spinach, Green Pea, Broad Bean

& Cumin Vegetable Burger (v) **£11.00**

Served in a Toasted Bap with Lettuce, Sliced Tomato and a pot of Locally Produced Otter Vale Tomato Chutney and Hand Cut Chipped Potatoes

Pumpkin Tortelloni (v) **£12.00**

Tossed in Sage Butter, topped with Stilton Cheese and finished with Olive Oil



Sides

CHEFS HOMEMADE.. £3.00
SPICY BATTERED
ONION RINGS

HOMEMADE..... £2.50
COLESLAW

MAC n CHEESE £4.00

WILTED..... £2.50
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HAND CUT CHIPPED
POTATOES

BUTTERED £2.50
NEW POTATOES

MASHED £2.50
POTATOES

HOT BEETROOT £2.50
TOPPED WITH
SALAD CREAM

DESSERTS



1 for £5.50 2 for £10.00 3 for £13.50 4 for £17.00

**All of our Desserts are made In-House.
Ice Creams supplied by Lovingtons**

Chocolate Chocolate Chocolate

Homemade Warm Chocolate Brownie
with Chef's Chocolate Sauce &
Rich Double Chocolate Ice Cream

Liqueur & Cream Coffees

Irish Coffee (Whiskey)
English Coffee (Gin)
Russian Coffee (Vodka)
Italian Classico (Disaronno)
Calypso Coffee (Tia Maria)
Irish Cream Coffee (Baileys)

Treacle & Walnut Tart

Homemade and served with Vanilla
Ice-Cream and Toffee Sauce

Lovingtons West Country Ice Creams & Sorbets

Choose From:

Clotted Cream & Vanilla Ice Cream
Rich Double Chocolate Ice Cream
Strawberries & Cream Ice Cream
Hive Honeycomb Ice Cream
Lemon Zest Sorbet
Mango & Passion Fruit Sorbet
Blackcurrant Sorbet
3 Scoops served in a Homemade
Brandy Snap Basket

The Malibu Shed Mess

Homemade Crushed Meringue,
Whipped Cream, Malibu Laced
Pineapple Chunks with
Toasted Coconut and topped with
Belgian White Chocolate Crumb

Cheesecake in a Jar

Smooth Rhubarb Cheesecake on a
Buttery Ginger Biscuit Base, served
with a side of Mixed Berry Compote
topped with Whipped Cream

Baileys Crème Brulee

With a delicious Crunchy Caramelised
Sugar topping and served with a
Chocolate Shortbread Biscuit

COGNAC

Hennessy X.O. 40%

25ml - £10.00

It's intense and deep colours. Flavours
of candied fruit and subtle lightly
spiced tones develop on the palate.

Remy Martin VSOP 40%

25ml - £4.50 50ml - £8.50

Mixes of vanilla and honey on the
palate with a warm spicy long finish.

Courvoisier VS 40%

25ml - £2.50 50ml - £4.80

Complex fruity notes,
with a unique richness and depth.

A SELECTION OF FINE CHEESES

Served with Biscuits, Apple,
Celery & Chutney **£7.50**

DESSERT WINE

Monbazillac, France 2010

Domaine L'anicienne Cure 13%

A wonderfully rich sweet wine,
which is deep gold in colour

100ml - £5.50

PORTS

Delaforce, Dry White 20%

50ml - £3.00

Served chilled, with ice if you wish.
Complex nutty aromas with rich,
honeyed flavours.

Wiese & Krohn, LBV 20.5%

50ml - £3.00

Damsons, dried fruit and warm spice
with a very interesting and developed
complexity, hints of fresh cherry.

10yr Tawny, Barao de Vilar 20% 50ml - £4.50

Matured for 10 years in seasoned oak
casks, acquiring a softened mellow
texture with an intense complex nose
which complements the appealing
raisiny fruit.