

welcome to



We are a

# LOCAL, FAMILY RUN, INDEPENDENT STEAKHOUSE

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 (GF) ingredients are gluten free (DF) ingredients are dairy free and (VG) suitable for vegans. 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.

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

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, Ribeye and Fillet Steaks are all cut and trimmed In-House and our 8oz Burgers are also minced In-House and handmade on the premises daily using Premium West Country Beef Steak.

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

We also offer British Pork, Farm Assured West Country Chicken together with Fish from sustainable stocks as well as Vegan, Vegetarian, Dairy Free and Gluten Free dishes. Plus 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 or maybe an Artisan Cheese Board paired with a delicious fine Port.

**IF YOU HAVE ANY FOOD ALLERGIES  
OR AN INTOLERANCE TO GLUTEN OR  
DAIRY PRODUCTS PLEASE INFORM  
YOUR SERVER PRIOR TO ORDERING.**

### KEY

**V** - Vegetarian

**DF** - Dairy Free

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# STARTERS

- Spicy Buffalo Chicken Wings (GF)**..... 6  
Coated in a Sticky Chipotle Chilli Jam and served with a Coriander Ranch Dip
- Half Rack of Pork Ribs**..... 7  
Smothered in your choice of BBQ Sauce or Chipotle Honey Glaze
- Salt and Pepper Dusted Squid**..... 7  
With a pot of Roasted Garlic Mayo
- Smoked Pork and Beef Meatballs**..... 6  
(GF) (DF)  
With a Spicy Tomato Sauce
- Bourbon and Brown Sugar Cured Smoked Salmon** (GF) (DF)..... 7.5  
With a Pickled Red Onion Salad
- Creamy Wild Roasted Garlic Mushrooms (V)**..... 6  
With Toasted Handmade Bread
- Pulled Pork Lollipops (DF)**..... 6.5  
With Spicy Bourbon Glaze and an Apple and Red Onion Salsa
- Breaded Mac and Cheese Bites (V)**..... 5.5  
With Smoked Mayonnaise
- Caesar Salad (V)**..... 6  
With Handmade Crispy Garlic Croutons topped with Pecorino Cheese
- Burnt End Hash Pulled Beef Brisket**..... 6.5  
(GF)  
Honey Glazed Bacon Sauce and a soft Poached Egg

# SHARERS

- Nachos (V) (GF)**..... 10  
Tortilla Chips served with Guacamole, Sour Cream, Salsa, Sliced Jalapeños and Cheese
- Bucket of Spicy Buffalo Chicken Wings (GF)**..... 20  
Bucket of 16 Chicken Wings in a Sticky Chipotle Chilli Glaze and served with a Coriander Ranch Dip
- Bucket of BBQ Ribs**..... 22  
2 Full Racks of Ribs smothered in your choice of BBQ Sauce or Chipotle Honey Glaze
- Shed Meaty Sharing Platter**..... 24  
Half Rack of BBQ Ribs, Sticky Chipotle Chilli Jam Chicken Wings, Smoked Meatballs with a Spicy Tomato Sauce, Pork Bites, Southern Fried Chicken Strips with a pot of Smoked Mayonnaise and a side of Garlic Ciabatta

## SIGNATURE SKEWERS

Great for sharing. Ideal as a starter or main course

- two**..... 16  
**three**..... 23  
**four**..... 29

Choose from:

**Char-Grilled Lamb Kofta served with Roasted Garlic Mayo (GF)**

**Marinated Beef with Red Eye Sauce (GF)**

**Chicken with BBQ Sauce (GF)**

**Battered Halloumi with Spicy Tomato Sauce (V)**

All served with Rainbow Coleslaw and House Salad

add a basket of Hand Cut Chips for £2.50

# THE STEAKS

## All steaks are served with:

Hand Cut Chips, Honey & Mustard Dressed Lettuce and Slow Roasted Beef Tomato.

**Add any Sauce for only £2.50 or Choose a Topping for only £1.50**

**Upgrade Hand Cut Chips to Sweet Potato Fries for only £1.50 or House Salad for £1**

**Add a Half Rack of Ribs for £7 or Full Rack for £12**

## UP TO 30 DAY AGED WEST COUNTRY BEEF

All these steaks are cut and trimmed In-House

### 140g Flat Iron (5oz) (DF) ..... 11

Full of flavour, well marbled and nearly as tender as a Tenderloin. Recommended no more than medium

### 280g Flat Iron (10oz) (DF) ..... 17

Full of flavour, well marbled and nearly as tender as a Tenderloin. Recommended no more than medium

### 560g Flat Iron (20oz) (DF) ..... 28

Full of flavour, well marbled and nearly as tender as a Tenderloin. Recommended no more than medium

### 280g Rump (10oz) (DF) ..... 14

Rich flavour and a firm texture. Recommended medium rare

### 110g Centre Cut Fillet (4oz) (DF) ..... 15

A tender steak regarded by many as the best cut. Recommended rare

### 200g Centre Cut Fillet (7oz) (DF) ..... 24

A tender steak regarded by many as the best cut. Recommended rare

## Note

\*Limited availability on these steaks. \*\*Due to its shape, we cannot guarantee that the two parts cook exactly the same way. †Due to size please allow around 45 minutes from ordering.

## 30 DAY PRIME DRY AGED WEST COUNTRY BEEF

### 140g Dry Aged Sirloin (5oz) (DF) ..... 12

This is Prime Sirloin at its best. A delicate flavour with a firm texture. Recommended medium rare

### 280g Dry Aged Sirloin (10oz) (DF) ..... 19.5

This is Prime Sirloin at its best. A delicate flavour with a firm texture. Recommended medium rare

### 560g 30 Day Dry Aged T-Bone\*\* (20oz) ... 35 (DF)

One side fillet, on the other side sirloin. Recommend at least medium rare

### 220g 30 Day Dry Aged Ribeye (8oz) (DF) ... 19

Cut and Trimmed In-House. Full of flavour and almost as tender as a fillet. Recommended medium

### 450g 30 Day Dry Aged Ribeye (16oz) (DF) 32

Cut and Trimmed In-House. Full of flavour and almost as tender as a fillet. Recommended medium

## PREMIUM STEAKS

**Specially Selected by our chefs for a unique flavour experience**

### 560g Chateaubriand† (20oz) ..... 50

Sharer for 2 or 1 large appetite. Cut and Trimmed In-House. Incredibly Tender and Delicious Fillet Steak. Served with Sweet Potato Mash, Charred Sweetcorn, Rainbow Coleslaw, Caesar Dressed Leaves and Red Eye Sauce. Recommended medium rare

## CHEFS CHOICE

### 740g Cote de Boeuf\*† (26oz) ..... 45

Sharer for 2 or 1 large appetite. Cooked on the bone with a choice of Hand Cut Chips, Mash or New Potatoes, Buttered Roast Garlic Greens, Slow Roasted Mushrooms, Dressed Mixed Leaf Salad plus a Sauce of your choice. Recommended medium rare

### 910g Butchers Block (32oz) (DF) ..... 59

Sharer for 2 or 1 large appetite. Explore a variety of flavours and cuts. 30 Day Aged 10oz Flat Iron, 30+ Day Dry Aged 8oz Ribeye and a 30 Day 10oz Rump, Served with a Brisket Stuffed Marrowbone and Hand Cut Chips, Rainbow Coleslaw and Onion Rings plus a Sauce of your choice.

# RIBS 'N' COMBOS

All our Ribs and Combos are served with: Homemade Rainbow Coleslaw and a choice of Hand Cut Chips, Buttery Mashed Potatoes, or New Potatoes.

Upgrade to Sweet Potato Fries for only £1.50 or House Salad for only £1

Add any Sauce for only £2.50

Our Awesome Mouth Watering Specially Selected Pork Back Ribs are Marinaded in The Shed's Own Secret Spice Rub prior to cooking, they are then Slow Cooked and Smothered in your choice of BBQ Sauce or Chipotle Honey Glaze.

	1/2 Rack	Full Rack
Just Ribs	9	16
Add 5oz Flat Iron	14	21
Add 10oz Rump	21	28
Add 4oz Fillet	22	29
Add 8oz Ribeye	26	33
Add Beef Short Rib	23	30
Add 7oz Chicken Breast	14	21
Add Southern Fried Chicken Strips	15	22

## SAUCES & TOPPINGS

All our Sauces make a great accompaniment for Steaks, Burgers and Chips.

### ALL SAUCES £2.50

- 🔪 CHEFS BACON, MUSHROOM & PORT SAUCE (GF) (DF)
- 🔪 CHEFS PEPPERCORN & BRANDY SAUCE (GF)
- 🔪 RED EYE SAUCE (GF) (DF)
- 🔪 BEARNAISE SAUCE (GF) (V)
- 🔪 STICKY CHILLI & TOMATO SAUCE (GF) (DF) (V) (VG)
- 🔪 SPICY BOURBON GLAZE (GF) (DF) (V)
- 🔪 BLUE CHEESE SAUCE (V)
- 🔪 CREAMY ROAST GARLIC SAUCE (GF) (V)

### ALL TOPPINGS £1.50

- 🔪 GARLIC BUTTER (GF) (V)
- 🔪 BLUE CHEESE (GF) (V)

# SIDES

Garlic Ciabatta	2.5
Garlic Ciabatta with Cheese	3
Cajun Spiced Onion Rings (DF)	3
Hand Cut Chips (DF)	2.5
Mashed Potato (GF)	3
Sweet Potato Fries (DF)	4
Sweet Potato Mash (GF)	4
Buttered New Potatoes (GF)	3
Collard Greens (GF)	3
Corn Cobette (GF)	2
Roasted Mushrooms (GF) (V)	2
Buttered Peas (V)	1.5
Roasted Mixed Vegetables (GF) (VG)	2.5
Mixed House Salad (GF)	3.5
Caesar Dressed Leaves (GF)	3.5
Mixed Marinaded Olives (GF)	2.5
Mac and Cheese Bites (V)	4.5
Steak and Smoked Pork Meatballs (GF) (DF)	6
Spicy Buffalo Chicken Wings (GF) (DF) Coated in a Sticky Chipotle Glaze	5.5
Fried Free Range Egg (GF) (DF)	1.5
Rustic Bread, Olive Oil and Balsamic Dip (V) (VG)	3.5
Homemade Rainbow Coleslaw (GF) (DF)	3.5
Half Rack of Ribs (DF) Smothered in your choice of BBQ Sauce or Chipotle Honey Glaze	7
Full Rack of Ribs (DF) Smothered in your choice of BBQ Sauce or Chipotle Honey Glaze	12

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# HOUSE FAVOURITES

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- Maple Glazed Pork Belly (GF)**..... 16  
Chicharon, Sweet Potato Mash and Collard Greens
- Low and Slow Smoked Brisket** ..... 16  
Sweet Potato Mash, Fried Grits and Red Eye Sauce
- Blackened Cajun Atlantic Cod Fillet** .... 14  
(GF)  
Bourbon Miso Glaze, served with Steamed Seasonal Greens and Crushed New Potatoes
- Vegetable Gumbo (V)** ..... 12  
Served with Lightly Fried Hushpuppys (dumplings) and Sour Cream  
add Char-Grilled Chicken for ..... 4  
add King Prawns for ..... 4
- Char-Grilled Chicken Breast**..... 14  
With Dry Cured Smoked Bacon, Barbecue Sauce, Monterey Jack Cheese, Chips and Rainbow Coleslaw
- Honey and Bourbon Glazed Beef Short Rib (GF)** ..... 18  
Served with Sautéed Potatoes and Collard Greens
- Sheds Caesar Salad (V)**..... 12  
Served with Dressed Gem Lettuce, Roasted Garlic Croutons and Pecorino Shavings  
add Char-Grilled Chicken for ..... 4  
add King Prawns for ..... 4  
add Halloumi for ..... 4  
add 5oz Flat Iron for ..... 5
- Char-Grilled Beer Marinaded Pork Fillet (DF)** ..... 16  
Served with Vegetable Kebab and Potato Salad
- Southern Fried Coated Chicken Strips.. 14 (DF)**  
Chicken Strips with a side of Paprika Chips and Smoked Mayonnaise
- Sheds Smoked Chocolate Beef Chilli... 14 (GF)**  
With Cheese Nachos and Sour Cream

# VEGAN & VEGETARIAN

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- Sheds Caesar Salad (V)**..... 12  
Served with Dressed Gem Lettuce, Roasted Garlic Croutons and Pecorino Shavings
- Battered Halloumi (V)** ..... 16  
Served with a Pickled Red Onion and Roquito Pepper Salad
- Roasted Vegetable Gumbo (VG)**..... 12  
Louisiana Style Cajun Spiced Vegetable Broth, served with Lightly Fried Hushpuppys (dumplings)
- Char-Grilled Vegetable Skewers** ..... 12  
(DF) (VG)  
Fried Grits with a Spicy Tomato Sauce
- Loose Grits (VG) (DF)** ..... 12  
With Blackened Cajun Vegetables and Coriander Cornbread
- Shed Macaroni Cheese (V)**..... 10  
Char-Grilled Corn and House Salad

# SALADS

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- Grilled Plaice and Caesar Salad** ..... 14  
With a Caper Butter Sauce
- Chipotle Chilli Jam, Glazed Pork Belly Salad (DF) (GF)**..... 12  
Sliced Pork Belly over a Mixed Leaf and Spring Onion Salad
- BBQ Chicken Salad (DF) (GF)**..... 12  
Char-Grilled Chicken tossed in our BBQ Sauce and served with a Crisp Gem Lettuce and Ranch Dressing
- Rare Flat Iron Salad (DF) (GF)** ..... 15  
Sliced 10oz Flat Iron, Bourbon and Miso Dressing, Roasted Garlic Potato and Sweetcorn Salad

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# THE FAMOUS SHED LOAD

## YOU GET:

Full Rack of Pork Ribs, (choose BBQ Sauce or Chipotle Honey Glaze), Char-Grilled Chicken Breast, Sticky Chipotle Chilli Jam Coated Chicken Wings, Homemade Rainbow Coleslaw, 2 Baskets of Hand Cut Chips, Cajun Spiced Onion Rings, 2 Corn Cobettes and a Dressed House Salad

Add any Sauce for only £2.50 or  
Choose a Topping for only £1.50

Upgrade Hand Cut Chips to  
Sweet Potato Fries for only £1.50  
per basket

## PLUS ONE STEAK OF YOUR CHOICE:

### UP TO 30 DAY AGED WEST COUNTRY BEEF

280g Flat Iron (10oz) .....	43
560g Flat Iron (20oz) .....	54
280g Rump (10oz) .....	40
110g Centre Cut Fillet (4oz) .....	41
Cut and Trimmed In-House	
200g Centre Cut Fillet (7oz) .....	50
Cut and Trimmed In-House	
140g Dry Aged Sirloin (5oz) .....	38
This is Sirloin at its best	
280g Dry Aged Sirloin (10oz) .....	46
This is Sirloin at its best	

### 30 DAY PRIME DRY AGED WEST COUNTRY BEEF

#### CHEFS CHOICE

560g 30 Day Dry Aged T-Bone (20oz) .. 61  
Both Sirloin and Fillet on the Bone\*\*

220g 30 Day Dry Aged Ribeye (8oz) .....	45
Cut and Trimmed In-House	
450g 30 Day Dry Aged Ribeye (16oz) ...	58
Cut and Trimmed In-House	

## SAUCES & TOPPINGS

All our Sauces make a great accompaniment for Steaks, Burgers and Chips.

### ALL SAUCES £2.50

- ✓ CHEFS BACON, MUSHROOM & PORT SAUCE (GF) (DF)
- ✓ CHEFS PEPPERCORN & BRANDY SAUCE (GF)
- ✓ RED EYE SAUCE (GF) (DF)
- ✓ BEARNAISE SAUCE (GF) (V)
- ✓ STICKY CHILLI & TOMATO SAUCE (GF) (DF) (V) (VG)

- ✓ SPICY BOURBON GLAZE (GF) (DF) (V)
- ✓ BLUE CHEESE SAUCE (V)
- ✓ CREAMY ROAST GARLIC SAUCE (GF) (V)

### ALL TOPPINGS £1.50

- ✓ GARLIC BUTTER (GF) (V)
- ✓ BLUE CHEESE (GF) (V)

Note - \*\*Due to its shape, we cannot guarantee that the two parts cook exactly the same way

# BURGERS

All our Burgers are made here from scratch daily, Char-Grilled and are served:

In a Toasted Glazed Bun (gluten free bun available), or Bunless if you prefer. All Burgers are served with Lettuce, Tomato and Red Onion and a basket of Hand Cut Chips.

Upgrade to Sweet Potato Fries for only £1.50

220g (8oz) Burgers are made from 100% locally sourced Premium Beef Steak, minced In-House and handmade on the premises.

200g (7oz) Farm Assured Chicken Breast, Marinaded in Garlic and Thyme.

	Single	Double	Triple
<b>The CLASSIC</b>			
Plain and Simple, Lettuce, Tomato, Red Onion			
Beef Patty	8	12	16
Chicken Breast	9	14	-
Southern Fried Chicken	10	16	-
<b>The ALL AMERICAN</b>			
American Cheese, Cucumber Relish and our Special Recipe Burger Sauce			
Beef Patty	9	13	17
Chicken Breast	10	15	-
Southern Fried Chicken	11	17	-
<b>The FAMOUS SHED Burger</b>			
Chipotle Chilli Jam, Sliced Roquito Peppers, Monterey Jack Cheese and an Onion Ring			
Beef Patty	10	14	18
Chicken Breast	11	16	-
Southern Fried Chicken	12	18	-
<b>The Smoke House Burger</b>			
Pulled Smoked Brisket, Monterey Jack Cheese and Rainbow Coleslaw			
Beef Patty	12	16	20
Chicken Breast	13	18	-
Southern Fried Chicken	14	20	-
<b>Battered Halloumi Burger (V)</b>			
Sliced Tomato, Red Onion, Lettuce, Chipotle Chilli Jam, Onion Ring and Roasted Garlic Mayo			
	14	-	-

# BUILD YOUR OWN BURGER

Why not create your own bespoke Burger?

Start with The Classic and then add your own Burger Toppings!

## BURGER TOPPINGS AND SAUCES

SLICED BATTERED HALLOUMI (150g) (V)	5
EXTRA BEEF PATTY (220g) (GF) (DF)	4
EXTRA CHICKEN BREAST (200g) (GF) (DF)	5
EXTRA SOUTHERN FRIED CHICKEN STRIPS (DF)	6
MONTEREY JACK CHEESE (V) (GF)	1.5
CHEDDAR CHEESE (V) (GF)	1.5
BLUE CHEESE (V) (GF)	1.5
AMERICAN CHEESE (V) (GF)	1.5
CRISPY SMOKED BACON (GF) (DF)	1.5
SMOKED PORK & BEEF MEATBALLS (GF) (DF)	2.5
PULLED PORK (GF) (DF)	3.5
PULLED SMOKED BEEF BRISKET (GF) (DF)	3.5
SMOKED CHOCOLATE BEEF CHILLI (GF)	3.5
CHIPOTLE CHILLI JAM (GF) (DF)	1.5
HOMEMADE RAINBOW COLESLAW (GF) (DF)	2
SLICED ROQUITO PEPPERS (GF) (DF)	2
FRIED FREE RANGE EGG (GF) (DF)	1.5