

WE USE ALL THINGS WILD, FORAGED, AND LOCALLY GROWN, INCLUDING SUSTAINABLE LIVESTOCK FROM THE GLADWIN'S FAMILY FARM IN WEST SUSSEX - WE CALL THIS 'LOCAL & WILD'

WEDNESDAY 10TH NOVEMBER

DAILY LOOSENER 11.5 - APPLE MARGARITA

APPLE INFUSED ADNAM'S VODKA, EL RAYO TEOUILA, LIME, APPLE, CINNAMON

WINE OF THE WEEK: GIRT BY SEA, VOYAGER STATE

£12 GLASS/ £36 CARAFE / £60 BOTTLE

THE SHED BREAD, PORCINI BUTTER 2.5

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 3.0

PADRON PEPPERS, CRÈME FRAÎCHE, TUNWORTH 5.0

TREALY FARM PORK & FENNEL SALAMI, PICKLED RED ONIONS 7.0

COD'S ROE TARAMASALATA, FENNEL CRISP BREAD, PICKLED HERITAGE RADISH, SAGE 7.0 SHAVED BRUSSEL SPROUT SALAD, WALNUT, PICKLED SHALLOTS, TUNWORTH, ONION SEEDS 7.5 HERITAGE BEETROOT, BLUE VINNY MOUSSE, BLACK SESAME SEEDS, BORAGE LEAF 9.0 ENGLISH BURATTA, HARISSA, COURGETTE, PURPLE SHISO 11.0

PARSLEY LINGUINE, GIROLLES, BUTTER SAUCE, SOMERSET PECORINO, FRIED MINT 13.0 ROASTED CHALK STREAM TROUT, CRUSHED POTATOES, SEAWEED BUTTER SAUCE, DILL OIL 17.0 SUSSEX VENISON, SQUASH PURÉE, CARAMELISED SHALLOTS, VENISON JUS 18.0 WHOLE MALLARD, CELERIAC PUREE, GIROLLES, JUS 26.0

FRIED ROMANESCO CAULIFLOWER, HARISSA 5.0 ROASTED POTATOES, CHILLI MAYONNAISE, PARSLEY 5.0

SOMERSET PECORINO CHEESE, CRISP BREAD, QUINCE CHUTNEY 7.0 CHOCOLATE TORTE, CHANTILLY, CLOVE 7.0 HOBNUT & DAMSON CHEESECAKE, BURNT APPLE JAM, WALNUT 7.0 DARK CHOCOLATE & RASPBERRY TRUFFLES 2.0

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