

THE SHED

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'

SATURDAY 15TH JANUARY

DAILY LOOSENER 11.5 - APPLETINI

ADNAM'S GIN, COINTREAU, BRAMBLETYE APPLE JUICE

**WINE OF THE WEEK: CABERNET FRANC CHAMPS AUX LOUPS, CHÂTEAU SOUCHERIE
ANJOU, FRANCE, 2016**

£9.5 GLASS/ £28.5 CARAFE / £48 BOTTLE

THE SHED BREAD, PORCINI BUTTER 2.5

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 3.0

FENNEL CRISP BREAD, PARSLEY RICOTTA, NASTURTIUM 3.0

ROASTED VENISON, BLUE VINNY, BORAGE LEAF 4.0

FRIED FERMENTED BRUSSEL SPROUTS, HAZELNUT MAYO, GREEN BASIL, PARSLEY OIL 7.0

SMOKED COD'S ROE TARAMASALATA, FENNEL CRISP BREAD, FENNEL & CHILLI SALSA 8.0

PORK & PISTACHIO TERRINE, TRUFFLE MAYONNAISE, CORNICHONS, PARSLEY OIL 10.0

PARTRIDGE & MALLARD PIE, LEEKS, CARROTS, LARDO, VEAL JUS 14.0

CELERIAC SCHNITZEL, FRIED HEN'S EGG, FENNEL & CHILLI SALSA, MINT OIL 12.0

PARSLEY LINGUINE, SPICED BRAISED VENISON, BLACK TRUFFLE, SOMERSET PECORINO 16.0

WHOLE ROASTED SOUTH COAST FLOUNDER, SQUASH PUREE, DULSE BUTTER SAUCE, BRONZE FENNEL 18.0

ROASTED CHALK STREAM TROUT, CHORIZO, BUTTER SAUCE, FENNEL & CHILLI SALSA, CAPERS 20.0

PHEASANT BREAST, BLACK GARLIC PUREE, CHORIZO, SAFFRON BUTTER SAUCE 17.0

MALLARD BREAST, CELERIAC PUREE, CARAMELIZED ONIONS, GREEN PEPPERCORN SAUCE, BORAGE 19.0

50 DAY DRY AGED SUSSEX BEEF T-BONE, MISO ROASTED HISPI, JUS 60.0

ROASTED POTATOES, CHILLY MAYO, PARSLEY 5.0

HOBNOB & DAMSON CHEESECAKE, WALNUT 7.0

CHOCOLATE TORTE, CHANTILLY, CLOVE 7.0

DARK CHOCOLATE HONEYCOMB, MASCARPONE 3.0

TAG US ON INSTAGRAM @THESHED_RESTO

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.
A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO EVERY BILL