

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 17TH JULY

STRAWBERRY & BASIL MARTINI
STRAWBERRY INFUSED VODKA, BASIL, LEMON, COINTREAU - 11.5

THE SHED BREAD, SMOKED BUTTER 4.5

MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, GHERKIN 2.5 EACH

TREALY FARM FENNEL SALAMI, PICKLES 7.0

MONKFISH CRUDO, PICKLED GOOSEBERRIES, CUCUMBER, CHILLI, CORN FLOWERS 8.0

BURRATA, FENNEL, CHERRIES, CHILLI, PRESERVED LEMON 14.0

BRAMBLETYE FARM MUSHROOMS, BACON JAM, LOVAGE MAYO, LEEK ASH 12.0

BAKED COD, TOMATO & SUSSEX REVERSE VELOUTÉ, DILL 20.0

WHOLE SUSSEX PLAICE, BURNT BUTTER SAUCE, CAPERS, PARSLEY 15.0

CRISPY CONFIT PORK, FENNEL AND MINT SALSA, ROCKET PESTO, CAPER MAYO 17.0

GKG BEEF, GRILLED SPRING ONIONS, HORSERADISH CRÈME FRAICHE 25.0

YELLOW SUSSEX BEANS, COURGETTE, MINT MAYO 5.0

BRAMBLETYE FARM OAKLEAF & RADISH SALAD, HONEY & MUSTARD DRESSING 4.0

RACHELS GOAT'S CHEESE, RHUBARB CHUTNEY, FENNEL CRISPBREAD 11.0

SALTED CARAMEL CHOCOLATE TORTE, LEMON SEMI FREDDO 7.0

CHERRY & AMARETTO PARFAIT, HONEYCOMB 7.0

STRAWBERRY PASTILLES 2.5

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