

# 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'**

TUESDAY 18<sup>TH</sup> JANUARY

**DAILY LOOSENER 11.5 - APPLETINI**

ADNAM'S GIN, COINTREAU, BRAMBLETYE APPLE JUICE

**WINE OF THE WEEK: LAGONE, MERLOT, AIA VECCHIA, TUSCANY, ITALY, 2018**

£10 GLASS/ £28.5 CARAFE / £52 BOTTLE

THE SHED BREAD, PORCINI BUTTER 2.5

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 3.0

FRIED BRUSSEL SPROUTS, TRUFFLE MAYO, RED WINE GEL, SAGE 5.0

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 PURÉE, SAFFRON BUTTER SAUCE, BRONZE FENNEL 18.0

ROASTED MONKFISH TAIL, CHORIZO, BUTTER SAUCE, FENNEL & CHILLI SALSA, CAPERS 20.0

PHEASANT BREAST, PARSNIP PURÉE, CHORIZO, SAFFRON BUTTER SAUCE 17.0

MALLARD BREAST, CAULIFLOWER PURÉE, CARAMELIZED ONIONS, GREEN PEPPERCORN SAUCE, BORAGE 19.0

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

ROASTED POTATOES, CHILLI MAYO, PARSLEY 5.0

CHARRED HISPI, MISO BUTTER SAUCE, HAZELNUTS 5.0

BATH SOFT & BLUE VINNY CHEESE, FENNEL CRISP BREAD, QUINCE & PEAR CHUTNEY 10.0

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