



THE SHED

AT THE SHED WE FARM, FORAGE, AND PRODUCE SEASONAL BRITISH FOOD.
THE MENU IS SUITED FOR SHARING, WE RECOMMEND 2 OR 3 DISHES PER PERSON.

THURSDAY 30TH JULY

DAILY LOOSENER

BLOOD ORANGE CRUSH 9.00

BLOOD ORANGE INFUSED ADNAMS VODKA, ORANGE, SODA

THE SHED BREAD, SHALLOT AND SMOKED TOMATO BUTTER 2.5

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON X 4 5.0

CHILLED CUCUMBER SOUP, MINT, CRÈME FRAICHE, DILL OIL 3.0

CHEDDAR CHEESE AND RED FOX STRAWS, RED ONION AND THYME SALT 4.0

LEEK ASH MACAROONS, GOAT'S CHEESE MOUSSE, PICKLE GEL 6.0

CHORIZO AND GOAT'S CHEESE CROQUETTES, PEA EMULSION, SAGE 7.0

QUEENIE SCALLOPS, PEAS, SMOKED BACON, GARLIC BUTTER 10.0

SMOKED COD'S ROE, RADISH, FENNEL, NORI SALT, CUTTLEFISH TAPIOCA 6.0

FRIED COURGETTE FLOWERS, NUTBOURNE TOMATO CHUTNEY, RICOTTA 12.0

SMOKED CHALK STREAM TROUT, CUCUMBER, CRÈME FRAICHE, NASTURTIUM 12.50

GUINEA FOWL AND PURPLE POTATO TERRINE, FENNEL CHUTNEY, TOAST 10.0

CHARRED OCTOPUS, PEACHES, LOVAGE OIL, SAFFRON WHEY SAUCE 13.5

MUSSELS, INK TEMPURA, PICKLED COCKLES, LOBSTER EMULSION, SAMPHIRE, DILL 8.0

BEEF SHIN RAGU TORTELLONI, NUTBOURNE TOMATO CONSOMME, PARSLEY OIL, COURGETTE 6.0

SPICED LAMB, FLATBREAD, HARISSA, SUMAC, MINT 12.5

TAGLIATELLE, COURGETTE, GARLIC, CRÈME FRAICHE 12.5

COURGETTE, CARLIN PEA, GRILLED SPRING ONIONS, HARISSA, SUMAC CRÈME FRAICHE 16.0

GKG BEEF, CARROT PUREE, SPRING ONIONS, KALE, PEPPERCORN SAUCE 18.0

WHOLE PLAICE, NUTBOURNE TOMATOES, PARSLEY, CAPERS, WHEY SAUCE 16.0

CRAB THERMIDOR, BRAMBLETYE FARM SALAD LEAVES, BIODYNAMIC PEAR VINAIGRETTE 24.0

SUSSEX LAMB, ROASTED COURGETTE PUREE, PEAS, MINT, CRÈME FRAICHE 15.0

CONFIT LAMB SHOULDER, ANCHOVIES, POTATOES, MINT 22.5

ROAST CARROTS, CUMIN, HONEY 5.5

BRAMBLETYE FARM SALAD LEAVES, BIODYNAMIC PEAR VINAIGRETTE 4.0

PAN-FRIED POTATOES, SHALLOT PETALS, ROSEMARY EMULSION 5.0

BAKED WHOLE TRUFFLED TUNWORTH, CONFERENCE PEARS, CRISP BREAD 18.5

PEDRO XIMENEZ, EL MAESTRO SIERRA, JEREZ, SPAIN 75ML 7.0

BLUEBERRY CHEESECAKE, PINEAPPLE WEED, BLACKBERRY COMPOTE 8.0

DARK CHOCOLATE MOUSSE, BLACKCURRANTS, MINT SUGAR, ALMOND PRALINE 7.0

STRAWBERRIES, MERINGUE, CHANTILLY CREAM, 7.5

A PIECE OF HONEYCOMB CRUNCHIE, VANILLA MASCARPONE, TARRAGON SUGAR 3.0

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