

# 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 8<sup>TH</sup> JANUARY

**DAILY LOOSENER 11.5 - APPLE GIN MULE**

APPLE INFUSED ADNAM'S GIN, GINGER BEER, APPLE JUICE

**WINE OF THE WEEK: CABERNET FRANC, CHÂTEAU SOUCHERIE, FRANCE**

£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

PORK & APRICOT TERRINE, TRUFFLE MAYO, CORNICHONS, PICKLED ONIONS, WATERCRESS 10.0

SPICED POACHED PEARS, ENDIVE, RED WINE GEL, WALNUTS, BLUE VINNY 9.0

SMOKED COD'S ROE TARAMASALATA, CRISP BREAD, FENNEL, CORIANDER 7.0

PAPRIKA SPICED HERITAGE BEETROOT, BLUE VINNY MOUSSE, ONION SEEDS 9.0

CELERIAC SCHNITZEL, FRIED EGG, FENNEL & CHILLI SALSA, BORAGE LEAF 11.0

SOUTH COAST SCALLOPS, FERMENTED SPICED TOMATO BROTH, FENNEL, SAGE 10.0

PAPPARDELLE, BRAISED VENISON, BLACK TRUFFLE, SOMERSET PECORINO 18.0

ROASTED TROUT, CELERIAC PURÉE, BUTTER SAUCE, FENNEL & CHILLI SALSA, CAPERS 20.0

PHEASANT, PARSNIP PUREE, THYME CRUSHED POTATOES, VEAL JUS, MINT OIL 18.0

MALLARD BREAST, CELERIAC PURÉE, ROASTED SQUASH, JUS, BORAGE LEAF 19.0

SESSEX VENISON, CAULIFLOWER PURÉE, CAMELISED ONIONS, JUS 21.0

50 DAY AGED SUSSEX BEEF T-BONE, PARSNIP PURÉE, JUS 75.0 (FOR TWO)

FRIED ROMANESCO, HARISSA 5.0

ROASTED POTATOES, CHILLI MAYONAISE 5.0

BLUE VINNY CHEESE, CRISP BREAD, QUINCE & CARAWAY 8.0

HOBNOB & DAMSON CHEESECAKE, HONEYCOMB 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