

THE SHED

*Healthy, seasonal good for the planet
We use all things wild, foraged, and locally grown.*

Farm to Fork Set Lunch Menu

WHILE YOU WAIT...

THE SHED BREAD, CHIVE BUTTER 4.0

MUSHROOM MARMITE ÉCLAIR 3.0

Nutty Vintage, Nutbourne, Sussex, 12.0

TEMPURA PURPLE SPROUTING BROCCOLI, HONEY WILD
GARLIC EMULSION

HANDMADE SUSSEX CHORIZO, HUNG YOGURT, GREEN
KALE, CRISPBREAD

LEEK AND PARMIGIANO RAVIOLI, BURNT BUTTER, SHERRY SAUCE

LYONS HILL FARM BEEF BAVETTE, SUSSEX CAVOLO
NERO, PEPPERCORN SAUCE

GUINNESS AND COCOA CAKE, CHANTILLY

2 COURSES £22

3 COURSES £25

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 13.5% IS ADDED TO EVERY BILL