

THE SHED

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this "Local & Wild".

Thursday 31st July

Daily Loosener | Banana Old Fashioned

13.5

Discarded Banana Rum

Nutbourne Pinot Meunier, West Sussex, 2023

8.3 | 25.0 | 44.0

A rare still expression of Pinot Meunier—typically a Champagne varietal—crafted as a vibrant English red. Light-bodied and elegant, the 2023 vintage opens with cranberry brightness, deepens into hedgerow blackberries, and finishes with gentle earthy, savoury notes. Lightly chilled, it's the ultimate summer red: refreshing, nuanced, and unmistakably local

Chassagne-Montrachet, Clos Devant, René Lequin-Colin, 2022

27.0 | 78.0 | 150.0

A luminous pale-gold wine that captures the essence of its terroir. Aromas of citrus zest, ripe stone fruit, and white flowers unfold with gentle notes of vanilla and toasted oak. The palate is rich and textured, yet lifted by bright acidity, finishing with a long, elegant trace of minerality.

Summer Special | Beef Tartare OR Half Native Lobster With Fries & Glass Of Sussex Reserve

25.0

Sussex Wild Yeast Bread, Shed Butter

4.0

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon (Each)

4.0

Goat's Cheese Mousse Tartlet, Sussex Honey (Each)

4.5

Chickpea Hummus, Crudites, Tomato & Onion Salsa

10.0

Homemade Sussex Chorizo, Hung Yoghurt, Crispy Kale, Crispbread

8.5

London Burrata, Truffle Hazelnut Pesto, Peach Salsa

14.0

King Scallop, Dill Butter, Bacon Jam

14.5

Steak Tartare, Confit Egg Yolk, Crispbread

12.0

Barbecque Coastal Octopus, Siracha Glaze, Lemon Mayo

16.0

Chalk Stream Trout Ceviche, Elderflower, Chillli, Radish, Onion Seeds

13.0

Nutbourne Tomato Gazpacho, Croutons

9.0

Heritage Marinated Courgettes, Whipped Ricotta

13.0

Bosham Padron Peppers, Miso, Soy, Poppy Seeds

7.5

Lightly Pickled Ruby Red Beetroot, Gem Lettuce, Walnuts, Vinaigrette

10.0

Midhurst Rosemary Salt Baked Potatoes

6.0

Hand Cut Fries, Sussex Sriracha Mayonnaise

7.5

Sussex Corno Di Toro Pepper, Baba Ghanoush, Nutbourne Tomato Sauce

20.0

Pig Skin & Chicken Heart Bolognese, Fresh Tagliatelle

25.0

South Coast Pollock Fillet, Kent Potato, Roast Fennel, Native Lobster Bisque

27.0

West Coast Whole Lemon Sole, Meuniere, Capers & Parsley

33.0

Lyons Hill Farm Sirloin, Dressed Gem Lettuce, Chimichurri, Jus

34.0

Sussex Lamb Leg, Roast Carrot & Apricot Puree

28.0

Follow us @Theshed_resto | #LOCALANDWILD

We Operate Under 100% Renewable Electricity
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.
Any Allergies or Dietary Requirements Please Let a Member of The Team Know

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Cocktails

Pomegranate Negroni HAYMANS GIN, LILLET BLANC, PAMA, CHERRY BITTERS	14.0
Blueberry Margarita EL RAYO PLATA, BLUEBERRY SYRUP, COINTREAU, LIME	12.5
Shedspresso Martini ADNAMS VODKA, HOMEMADE COFFEE LIQUEUR, ESPRESSO	12.5
R & R Cosmo RASPBERRY VODKA, HOMEMADE ROSE SYRUP, CRANBERRY, LIME, YUZU	12.5
British Manhattan WHISKEY OF CHOICE, AMBER LIMON, ANGOSTURA	13.0
Salty Dog HENDRICK'S GIN, PINK GRAPEFRUIT, SUGAR, SODA	13.0
P&W Sour COCOUNT BACARDI, MIDORI, PINEAPPLE, LIME, FOAMER	14.0
Tanjito Mojito BACARDI, MINT, LIME, TANGERINE, BASIL SODA	13.0

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SODA	7.5
Mr Howard SEEDLIP SPICE, PINK GRAPEFRUIT, LEMON, SUGAR	8.5
Rose Forest EVERLEAF FOREST, ROSE, GRAPEFRUIT, LIME	8.5
French 'Zero-Point-Five' SEEDLIP GROVE, LEMON, SUGAR, GINGER BEER	8.5
Spice Punch BOTIVO, SPICE SYRUP, CRANBERRY, SODA	7.0
Elderflower Garden SEEDLIP GARDEN, ELDERFLOWER, APPLE	8.5

Beers & Cider

Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Dry Hopped Lager (440ml) 4.2%	6.5
Wild Wave Cider (330Ml) 5.0%	8.0
Lucky Saint (330ML) 0.5%	5.5

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