

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'

THE SHED X CHÂTEAU BIAC

10th BIRTHDAY DINNER

14TH SEPTEMBER

MUSHROOM MARMITE ÉCLAIRS

CHICKEN SKIN CRACKLING, LOVAGE SALT

NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX, 2018

TEMPURA MARROW, SWEET CHILLI SAUCE

MONKFISH CRUDO, QUINCE & LEMON VERBENA, CHILLI

HACKNEY BURRATA, GRILLED PEACHES, SESAME

FELICIE DE BIAC, BLANC, 2019

WILD MUSHROOM RAGÙ, CELERIAC PURÉE, SAGE

B DE BIAC, CADILLAC, CÔTES DE BORDEAUX, 2013

AYLESBURY DUCK BREAST, ROASTED FENNEL, WHITE ONION PURÉE,

CHIDDINGFOLD HERITAGE CARROTS, ELDERBERRY JUS

CHÂTEAU BIAC, CADILLAC CÔTES DE BORDEAUX, 2014 AND 2015

BRAMLEY APPLE PUFF PASTRY FLAN, STICKY TOFFEE

SECRET DE CHÂTEAU BIAC 2012

£75pp



IF YOU LIKE US, TELL US! SHARE THE LOVE AND 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