

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'.

\*Please note that our menus are subject to daily changes

## WELCOME BACK TO THE SHED!

## FIG & LEMON FIZZ - FIG GIN, FRESH LEMON, HONEY, SODA 11.00

THE SHED BREAD, GARDEN HERB OIL 4.5

AAA MALDON ROCK OYSTER 2.5 EACH SERVED WITH WASABI & GINGER, CHILI & TOMATO, SHALLOT VINAIGRETTE

RED FOX CROQUETTES, NUTBOURNE TOMATO CHUTNEY, SAGE 6.0 ROASTED JERSEY ROYALS, SEAWEED, SHEEPS CURD, WILD GARLIC 8.5 FLATBREAD, CHORIZO & LEEK, LABNEH 8.0

BAKED PLAICE, PEAS, PICKLED FENNEL & CAPERS, WHEY SAUCE 15.0 PAN-FRIED SCALLOPS, GRILLED ASPARAGUS, SAFFRON MAYO 14.0 PORCHETTA, CARROT PUREE, WILD GARLIC PESTO 18.0

SALTED CARAMEL CHOCOLATE TORTE, HONEYCOMB SEMI-FREDDO 7.0 BAKED TUNWORTH CHEESE, TOASTED RYE BREAD 18.0

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