



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'.

**2<sup>ND</sup> DECEMBER 2020**

**NUTBOURNE WONDER 10.0**

APPLE BRANDY, DRAMBUIE, APPLE & CINNAMON

SOURDOUGH BREAD, SMOKED BUTTER 4.0

MUSHROOM MARMITE ÉCLAIRS, CONFIT EGG YOLK 2.5 EACH

CRAB CLAW, TANGY TAMARIND EMULSION 9.0 EACH

BAKED TRUFFLED TUNWORTH CHEESE, CRISPBREAD & PEARS 18.0

CONFIT PORK FRITTER, PICKLED WALNUT JAM 7.0

CHORIZO, LABNEH, CRISPBREAD, CRISPY KALE 6.50

HAND-DIVED SCALLOPS, CHERVIL & BLACK TRUFFLE RISOTTO, CHILLI & APPLE 12.0

TORCHED SQUASH CARPACCIO, PUMPKIN SEED BUTTER, FRISÉE, SEED CLUSTERS 8.5

PORK & LARDO FARMHOUSE TERRINE, QUINCE & GOLDEN BEETROOT CHUTNEY 9.0

CHRISTMAS SPICED CHALKSTREAM TROUT, CRANBERRY, SOUR CREAM & DILL OIL 8.5

ENRICHED EGG YOLK PAPPARDELLE, VENISON RAGU/HARE RAGU/SMOKED PANCETTA 10.0

CRAB THERMIDOR, FENNEL & CLEMENTINE SALAD 24.0

FERMENTED VEGETABLES, BRITISH PULSE PITHIVIER, TAHINI & LEMON DRESSING 22.0

GUINEAFOWL SALTIMBOCCA, SAGE, SAUSAGE MEAT, SMOKED CHEDDAR & BACON, SHERRY VINEGAR JUS 23.0

BRAISED SUSSEX BEEF SHORT RIB, ROASTED JERUSALEM ARTICHOKE, SPROUT TOPS 24.0

WHOLE ROASTED MARKET FISH, WHEY & LEMON BUTTER SAUCE 25.0

SUSSEX BEEF WELLINGTON, MUSHROOM DUXELLE, RED WINE JUS 72.0

SAUTÉED WILD MUSHROOMS 5.5 / HASSELBACK POTATOES 4.0 / SHAVED BRUSSELS SPROUT, CHEDDAR, WALNUT APPLE SALAD 5.5

HAZELNUT PRALINE CHOCOLATE TORTE, SOUR CREAM 7.0

HONEYCOMB CRUNCHIE, MASCARPONE, TARRAGON SUGAR 6.0

CLEMENTINE & CRANBERRY FRANGIPANE, BURNT BUTTER CUSTARD 6.5

MINCE PIE JAMMY DODGER 2.5 EACH

@THESHED\_RESO

Please let us know if you have any allergies so that we can make suitable suggestions. A discretionary 12.5% service charge is added to every bill. Game dishes may contain shot.