

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'

DAILY LOOSENER £11.5 - RHUBARB BRAMBLE

RHUBARB INFUSED ADNAMS GIN, VERMOUTH, PLUM BITTERS, LIME

WINE OF THE WEEK: PULIGNY MONTRACHET, CHANSON 2020

£15 GLASS £45 CARAFE £68 BOTTLE

PLEASE NOTE THIS IS A SAMPLE MENU. ALL ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

THE SHED BREAD, SEAWEED BUTTER 3.0

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 2.5

CRISP BREAD, WILD GARLIC RICOTTA, SAGE 3.0

MONKFISH CHEEK CROQUETTE, WILD GARLIC MAYO, PECORINO 4.0

SPICED LABNEH, FENNEL SEED CRISP BREAD, CANDIED HAZELNUTS, WILD GARLIC OIL 7.0

HAND DIVED SCALLOP, CAULIFLOWER PURÉE, MONK'S BEARD, PUFFED PIG'S SKIN 11.0

ENGLISH ASPARAGUS, DUCK EGG, HAZELNUT MAYO, BRONZE FENNEL, OYSTER MUSHROOM 12.0

DUCK LIVER PÂTÉ, CAPERBERRIES, CORNICHON, TUNWORTH, WILD GARLIC OIL, CURRY LEAF 7.0

GRILLED SPROUTING BROCCOLI, SPICED PLUM & CHILLI CHUTNEY, GOAT'S CURD, SALSIFY 12.0

HERITAGE BEETROOT RISOTTO, QUICKE'S GOAT'S CHEESE, CURED HEN'S YOLK, CURRY LEAF 13.5

SANDY & BLACK PORK PIE, LEEKS, CARROTS, BLACK ONION SEEDS, VEAL JUS 15.0

WHOLE MONKFISH TAIL, MONK'S BEARD, SEA BEET, SAFFRON BUTTER SAUCE, PARSLEY OIL 19.0

SUSSEX BEEF SIRLOIN, CELERiac REMOULADE, OYSTER MUSHROOM, GREEN PEPPERCORN SAUCE 22.0

WHOLE ROASTED MEGRIM SOLE, MISO BUTTER SAUCE, CAPERS, PARSLEY 32.0

SPRING SALAD LEAVES, MUSTARD VINAIGRETTE, NORI, WILD GARLIC 6.0

ROASTED POTATOES, WILD GARLIC MAYONNAISE, PARSLEY 5.0

SOMERSET PECORINO, BATH SOFT & BLUE VINNY CHEESE, CRISPBREAD, PEAR CHUTNEY 12.0

CHOCOLATE TORTE, CHANTILLY, CLOVE SUGAR 7.0

MILLE-FEUILLE, CHESTNUT PURÉE, CHANTILLY, RASPBERRIES 10.0

CHOCOLATE & RASPBERRY TRUFFLES 3.0

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