

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'

Please note this is a sample menu

DAILY LOOSENER 12.50 - 'HOLLY JOLLY'

ADNAMS INFUSED HIBISCUS GIN, HOMEMADE LIMONCELLO, CRANBERRY JUICE, SODA

'WINE OF THE WEEK'

CHÂTEAU VEYRY, CÔTES DE CASTILLON, BORDEAUX, FRANCE, 2015

CHRISTIAN VEYRY IS A HUGELY RESPECTED AND VERY HIGHLY RATED CONSULTANT OENOLOGIST, GUIDING AND ADVISING FAMOUS ESTATES THROUGHOUT SAINT-EMILION AND POMEROL. HIS ATTENTION TO DETAIL IS LEGENDARY, FROM RIGOROUS GRAPE SELECTION THROUGH TO MATURING HIS WINES IN THE FINEST BARRIQUES. 2015 WAS A SUPERB VINTAGE WITH LOVELY EXPRESSIVE FRUIT, DEPTH, CONCENTRATION AND LENGTH

BOTTLE £72

MALDON OYSTER, SHALLOT VINAIGRETTE 3.5

SHED WILD YEAST BREAD, CEP BUTTER 4.0

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 3.0

SOMERSET GOAT'S CHEESE MOUSSE CORNETTO, SOUTH DOWNS HONEY 5.5

HANDMADE SUSSEX CHORIZO, GREEN KALE, HUNG YOGHURT, CRISPBREAD 7.5

TURKEY SAUSAGE ROLL, MUSTARD SEED, CRANBERRY 5.0

HOMEMADE SQUID INK BREAD, HANDPICKED DEVON CRAB WHITE MEAT, MASCARPONE, TROUT ROE 8.0

CHARGRILLED SOMERSET GOAT'S CHEESE & PROSCIUTTO, ARUNDEL BASIL PESTO, CRUSHED PISTACHIOS 12.5

CARAMELISED ONION BUTTER BEAN HUMMUS, DUKKAH, CARAWAY CRISPBREAD, HERITAGE CARROT 10.5

PARTRIDGE POPCORN, PINE SALT, CRANBERRY SAUCE 9.5

CHARGRILLED BOSHAM PURPLE SPROUTING BROCCOLI, CRÈME FRAÎCHE, SWEET CHILLI JAM 12.0

SOUTH COAST SALMON & COD FISHCAKE, MONTGOMERY CHEDDAR FONDUE, KELSEY CHILLI, BRAEBURN APPLE, PEASHOOT 12.0

CORNISH SCALLOP, KELSEY RED CHILLI & GARLIC, ROE BUTTER, MIZUNA 12.0

GIN-CURED HAMPSHIRE CHALK STREAM TROUT CRUDO, BEETROOT PURÉE, BUTTER MILK, WASABI OIL 13.5

ROASTED SPICED BOSHAM CAULIFLOWER & WILD MUSHROOM, HOMEMADE TAHINI YOGHURT, CANDIED WALNUT 18.5

HOMEMADE SOMERSET GOATS CHEESE & SUSSEX BLACK TRUFFLE RAVIOLI, BUTTER SAGE SAUCE, HAZELNUT CRUMB 28.0

SOUTH COAST COD FILLET, ARUNDEL PAK CHOI & RAINBOW CHARD, SAFFRON BUTTER SAUCE, PARSLEY OIL 27.0

GARLIC & ROSEMARY ROASTED PORK CHOP, MIDHURST HERITAGE CARROT, BLUEBERRY JUS 28.0

SOUTH DOWNS VENISON STEAK, JERUSALEM ARTICHOKE PURÉE, CHICHESTER BEETROOT, REDCURRANT, BLACKBERRY JUS 29.0

SUSSEX BEEF FILLET, WILD MUSHROOM DUXELLES, RED WINE JUS 42.0

LYONS HILL FARM BONE-IN BEEF SIRLOIN, VEAL JUS (TO SHARE 2PPL CHOICE OF 1 SIDE) 65.0

CRISPY POTATO, TRUFFLE OIL, CORNISH SMUGGLER 7.0

MIDHURST ROSEMARY SALTED CRISPY POTATOES 5.0

THAKEHAM RED & BLONDE LETTUCE, CANDIED WALNUT, GRATED MONTGOMERY CHEDDAR 6.0

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 IS ADDED TO EVERY BILL