

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'.

DECEMBER 2020

NUTBOURNE WONDER - APPLE, DRAMBUIE, LEMON, SUGAR AND BITTERS 10.00

THE SHED BREAD, GARDEN HERB BUTTER 4.0

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 2.0 EACH
CONFIT PORK FRITTERS, NUTBOURNE TOMATO CHUTNEY, PICKLED SHALLOT 5.0

CURED CHALK STREAM TROUT, CRANBERRY, CREME FRAICHE, DILL OIL 8.5
SHAVED SQUASH, PUMPKIN SEED BUTTER, LANDCRESS, SEED CLUSTERS 9.0
PORK & LARDO FARMHOUSE TERRINE, QUINCE & GOLDEN BEETROOT CHUTNEY 9.0
PAN-FRIED SCALLOP, PARSLEY & BLACK TRUFFLE RISOTTO, CHILLI & APPLE 10.0
PAPPARDELLE, VENISON RAGU, RACHELS GOATS CHEESE 12.0
CRAB CLAW, DILL MAYO 12.0 EACH

HODMEDODS PULSES & FERMENTED VEGETABLE PITHIVIER, TAHINI DRESSING 22.0
BRAISED SUSSEX SHORT RIB, CARROT PUREE, SPROUT TOPS 24.0
DORSET CRAB THERMIDOR, SHAVED FENNEL AND LEMON SALAD 24.0
BAKED WHOLE PLAICE, CAPER AND LEMON BUTTER 15.0
PORK & VENISON SAUSAGE, ROASTED JERUSALEM ARTICHOKE, BLACK CABBAGE 15.0

SUSSEX BEEF WELLINGTON, MUSHROOM DUXELLES, RED WINE JUS 72.0 (TO SHARE)

ROASTED HERITAGE POTATOES, ROSEMARY 5.0
SHAVED BRUSSELS SPROUTS, STILTON, APPLE & WALNUT SALAD 5.5

BAKED TRUFFLE TUNWORTH, CRISPBREAD, PEARS 18.0

HAZELNUT PRALINE CHOCOLATE TORTE, CREME FRAICHE 7.0
CLEMENTINE & CRANBERRY FRANGIPANE, BURNT BUTTER CUSTARD 6.5
A PIECE OF HONEYCOMB CRUNCHIE, VANILLA MASCARPONE, TARRAGON SUGAR 3.0
MINCE PIE JAMMY DODGER 1.5 EACH