

THE SHED

By Local & Wild

We use all things wild, foraged, and locally grown, including sustainable livestock from Gladwin's family farm in Sussex and by-catch specials from nearby coastlines.

We call this "Local & Wild".

FARM-TO-FORK LUNCH MENU

22.0 for 2 courses | 25.0 for 3 courses

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| The Shed Bread, Shed Butter | 4.0 |
| Mushroom Marmite Éclair (<i>each</i>) | 3.5 |
| Nutty Vintage, Nutbourne, Sussex | 12.5 |

Starter

Essex Jerusalem Artichoke Risotto, Wild Mushroom, Sage, Chicken Crackle

Or

Homemade Sussex Chorizo, Hung Yogurt, Crispy Kale, Crispbread

Main

Red Lentil Tarka Dhal, Roasted Sussex Heritage Carrots

Or

Sussex Beef Bavette, Savoy Cabbage, Red Wine Jus

Dessert

White Chocolate Cheesecake, Quince



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Available Tuesday to Friday from 12pm to 3pm

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.