THE SHED

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this "Local & Wild".

Daily Loosener - Sussex Strawberry & Mint Gimlet Mint Infused Adnams Gin, Homemade Strawberry Syrup, Lemon Juice	12.5
Domaine Laurent Boussey Monthélie, Burgundy, France, 2016 Domaine Boussey, a family-run winery in Monthélie, has been managed by Laurent and Karen Boussey since 2003, representing the fifth generation of the estate. The 2016 Monthélie 'Les Hauts Brins,' made from low-yield, hand-tended Pinot Noir vines, is aged for 12 months in older French oak barrels and is now at its peak, showcasing the exceptional quality of the estate's 14-hectare vineyard.	13.0 36.0 68.0
Vermentino, Tenuta Fertuna, 2022 A delightful expression of the Tuscan coast, Tenuta Fertuna Vermentino is a crisp, refreshing white wine that embodies the essence of the Mediterranean. With bright, citrusy aromas of lemon zest and green apple, this wine opens up with subtle floral hints and a touch of minerality.	11.5 30.0 55.0
Sussex Wild Yeast Bread, Shed Butter	4.0
Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon <i>(Each)</i>	4.0
Goat's Cheese Mousse Tartlet, Sussex Honey (Each)	3.5
Chicken Crackling, Adnam's Cider Gel (Each)	3.0
Endive, Devon Blue Cheese, Conference Pear	6.0
Sussex Lamb Chips, Shed Harissa, Mint	7.5
Devon Crab Doughnut, Pickled Walnut Emulsion (Each)	6.5
Homemade Butternut Squash Soup, Croutons, Pumpkin Seeds	9.0
Fava Bean & Chickpea Hummus, Crudites, Tomato & Onion Salsa	10.0
Burrata, Charred Tinehurst Pear, Endive, Honey Hazelnut	14.5
South Coast Coley Crudo, Dashi Radish, Lemon Verbena	12.0
Queenie Scallops, Wild Garlic Butter, Dill Oil Nasturtium	19.5
Handmade Sussex Chorizo, Hung Yoghurt, Crispy Kale, Crispbread	7.5
Sussex Venison Ragu Pappardelle, Parsley	13.0 23.0
Shed Waldorf, Raddichio, Endive, Walnut, Apple, Orange Vinaigrette	10.0
Early Hampshire Asparagus, Chorizo Emulsion, Toasted Almonds	14.0
Chiddingfold Chargrilled Broccoli, Colton Bassett Ranch	9.0
Confit Milford Leek Heart, Masala Emulsion, Granola, Cashew Cream	11.0
Midhurst Rosemary Salt Baked Potatoes	9.0
Quinoa & Tarka Dhal Stuffed Bell Pepper, Tahini Yoghurt	20.0
Line Caught Scottish Hake, English Pulses Cassoulet, Kale, Aioli	25.0
Cotswold Chicken, Tahini Yoghurt, Smoked Quinoa, Red Wine Jus	34.0
Sussex Pork Chop, Fennel Puree, Pickled Cabbage, Celeriac Remolade,	Jus 26.0
Sussex Lamb, Burnt Aubergine, Cauliflower, Wild Garlic Chermoula,Duk	28.0

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Cocktails

Lavander Negroni LAVANDER & BLUE PEA GIN, LILLET BLANC, SEEDLIP SPICE, BITTERS	12.5
Spicy Shrub Margarita EL RAYO PLATA, MAPLE & BEET SHRUB, COINTREAU, LIME	12.5
Shedspresso Martini ADNAMS VODKA, HOMEMADE COFFEE LIQUEUR, ESPRESSO	12.5
Blue Lagoon BLUE CURACAO, CRÈME DE CERISE, ADNAMS VODKA, LEMONADE	12.0
R & R Cosmo RASPBERRY VODKA,HOMEMADE ROSE SYRUP, CRANBERRY, LIME, YUZU	12.5
British Manhattan WHISKEY OF CHOICE, AMBER LIMON, ANGOSTURA	13.0
Salty Dog HENDRICK'S GIN, PINK GRAPEFRUIT, SUGAR, SODA	13.0
Shed Collada COCONUT RUM, PINEAPPLE SYRUP, CREAM, LIME	13.0

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Mr Howard SEEDLIP SPICE, PINK GRAPEFRUIT, LEMON,SUGAR	8.5
Rose Forest EVERLEAF FOREST, ROSE, GRAPEFRUIT, LIME	8.5
French 'Zero-Point-Five' SEEDLIP GROVE, LEMON, SUGAR, GINGER BEER	8.5
Spice Punch BOTIVO, SPICE SYRUP, CRANBERRY, SODA	7.0
Elderflower Garden SEEDLIP GARDEN, ELDERFLOWER, APPLE	8.5
Holos Kombucha CITRA HOPS or GINGER & HIBISCUS	8.0

Beers & Cider

Blonde Organic Lager, Gluten Free <i>(330ml)</i> 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Dry Hopped Lager (440ml) 4.2%	6.5
Arctic Sky IPA (330ml) 4.3%	8.0
Original Small Beer Pale Ale 2.5%	6.5
Lucky Saint 0.5%	6.5
Adnams Wild Wave Cider (330ml) 5%	5.5

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72.0