

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

24.0 for 2 courses | 28.0 for 3 courses

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

Starter

Queenie Scallops, Wild Garlic Butter, Dill Oil
Nasturtium

Or

Handmade Sussex Chorizo, Hung Yogurt, Crispy Kale

Main

Quinoa & Tarka Dhal Stuffed Bell Pepper, Tahini Yoghurt
Or

Sussex Beef Bavette, Savoy Cabbage, Red Wine Jus

Dessert

Chocolate Mousse, Salted Caramel, Chocolate Soil



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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.