

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'

FRIDAY 21ST June

DAILY LOOSENER 14.0 "STRAWBERRY FIELDS"

Two Drifters Signature Rum, homemade strawberry puree, lemon, demerara syrup. A refreshing, tart, crisp cocktail

'WINE OF THE WEEK`

MIRAVAL ROSE, COTE DE PROVENCE. FRANCE 2022

Glass: 13.0 Carafe: 36.0 Bottle: 69.0

Delicate, pretty fruit notes of redcurrant, strawberry and rhubarb, with a gentle creaminess and a tight minera

WILD YEAST HOMEMADE BREAD, SHED BUTTER 4.0

MUSHROOM MARMITE ÉCLAIR, EGG YOLK CONFIT, CORNICHON 3.5 each

GOATS CHEESE TARTLET, SPICED HONEY, SUNFLOWER SEEDS 3.5 each

HAMPSHIRE CHALK STREAM TROUT MOUSSE CORNETTO, DILL 3.5 each

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

WEST LONDON BURRATA, ARUNDEL BASIL PESTO 13.5

CHARGRILLED HAMPSHIRE ASPARAGUS, GARLIC SCAPE EMULSION 11.5

TORCHED CORNISH MACKEREL, SESAME & LIME DRESSING 12.0

SALT BEEF CROQUETTES, TRUFFLE EMULSION 12.0

NORTH SEA QUEENIE SCALLOPS, GARLIC SCAPE BUTTER, SHED CRUMB 16.0

GNOCCHI, NUTBOURNE TOMATO SAUCE £14.0

CHARRED HAMPSHIRE HISPI CABBAGE, RED ONION JAM, CRÈME FRAICHE 9.0

MIDHURST SALTED CRISPY POTATOES, ROSEMARY SALT 6.0

MIXED LEAF SALAD, CANDIED WALNUTS, KEENS CHEDDAR, HONEY & LEMON DRESSING 6.0

SCAMORA & NDUJA RAVIOLI, BUTTER EMULSION 22.0

MUSHROOM RISOTTO, PICKLED SHIMEJI, ENGLISH PECORINO 23.0

HERB CRUSTED STONEBASS, ROMESCO, DILL , SPRING ONION 24.0

DORSET LAMB RUMP, SMOKED BACON, SUSSEX PEAS, BRAISED LETTUCE 29.5

LYONS HILL FARM BEEF BAVETTE, CHIMICHURRI, RED WINE JUS 26.0

LYONS HILL SIRLOIN, HOMEMADE POTATO WEDGES, PEPPERCORN SAUCE 400g 65.0 550g 75.00

If you like us, tell us! Share the love and tag @THESHED RESTO #localandwild