

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".

3d October 2024

Daily Loosener - Autumn Spiced Margarita Tequila, Spiced Agave, Citrus	14.0
Château Biac, Cadillac, Bordeaux, France, 2025 Beautifully developed with ripe fruit aromas and a touch of oak, this wine impresses with a ripe, silky palate that's precise and fresh. Well-integrated tannins add voluptuous appeal to its solid structure, leading to an extremely long finish.	24.0 70.0 120.0 192.0
Sussex Wild Yeast Bread, House Butter	4.0
Mushroom Marmite Éclair, Egg Yolk, Cornichon (Each)	3.5
Goat's Cheese Mousse, Tartlet, Sussex Honey (Each)	3.5
Smoked Cod's Roe Mousse, Purple Potato Crisps	5.0
Handmade Sussex Chorizo, Hung Yoghurt, Crispy Kale, Crispbread	7.5
Nutbourne Squash & Chickpea Hummus, English Crudités, Chimichurri	10.0
Essex Jerusalem Artichoke Set Cream, Porcini Mushroom, English Truffle	14.0
London Burrata, Arundel Basil Pesto, Peppers	13.5
English Wild Mushroom Ragu, Egg Yolk, Puffed Potato, Celeriac Puree	12.0
Sussex Squash Homemade Gnocchi, Parmesan Foam, Crispy Sage	12.5
Cornish Sardines, Verjus Gel, Tomato Salsa, Charcoal Oil	9.0
Devon Crab & Potato Salad, Cucumber, Chive Emulsion	16.0
Chargrilled Chichester Brassicas, Cashew Cream, Shed Dukkah	11.0
Tempura Marrow, The Shed Harissa	10.0
Midhurst Rosemary Salt Baked Potatoes	6.0
Mixed Lollo Lettuce, Red Onion, Honey & Lemon Dressing	6.0
Woodland Mushroom & Garlic Risotto, Burnt Tahini Dressing	22.0
Cornish Pan Fried Pollock Fillet, Bisque, British Cockles	29.0
Iron Aged Pork Chop, Savoy Cabbage, Pork Jus	27.0
Dorset lamb Rump, Hampshire Asparagus, Anchovy Emulsion	30.0
Lyons Hill Beef Flank Steak, Confit Red Peppers, Chimichurri	24.0
Arundel Corno De Toro Pepper, Quinoa, Tahini Yoghurt	20.0
Line Caught Seabass Fillet, Ginger Braised Pak Choi, Seaweed Beurre Blanc	24.0
Chalk Stream Trout, Cucumber, Pickled Shallot, Horseradish	20.0
Dorset Lamb Leg, Burnt Aubergine Puree, Minted Yogurt, Anchovies	26.0
Sussex Bavette, Pickled Mushroom, Onion Puree, Red Wine Jus	26.0
Sussex Fallow Venison, Swede Fondant, Greengages, Malt Twig	29.0
An English Vineyard Cookbook (All Proceeds Go To City Harvest Charity)	25.0

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Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

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