

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".

FARM-TO-FORK LUNCH MENU

22.0 for 2 courses | 25.0 for 3 courses

The Shed Bread, Shed Butter	4.0
Mushroom Marmite Éclair (<i>each</i>)	3.5
Nutty Vintage, Nutbourne, Sussex	12.0

Starter

Chargrilled Chichester Brassicas, Cashew Cream, Shed Dukkah

Or

Homemade Sussex Chorizo, Hung Yogurt, Crispy Kale, Crispbread

Main

Arundel Corno De Toro Pepper, Quinoa, Tahini Yogurt

Or

Sussex Bavette, Pickled Mushroom, Red Wine Jus

Dessert

Dark Chocolate Mousse, Hazelnut Crumb, Strawberries

Follow us @Theshed  #LOCALANDWILD

Available Tuesday to Friday from 12pm to 3pm

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