

THE SHED

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".

LOCAL & WILD MENU

49.5 pp + *39.0pp For Wine Pairing*

Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon
Cod Roe Mousse, Purple Potato Crisps

+ Nutty Vintage, Nutbourne Vineyards, Sussex

Sea

Cornish Sardines, Balsamic Gel, Tomato Salsa

+ Bacchus, Nutbourne Vineyards, Sussex, 2020

Farm

Chargrilled Chichester Brassicas, Cashew Cream, Shed Dukkah

+ Macon-Vergisson, France, 2022

Grain

Handmade Sussex Chorizo, Hung Yoghurt, Crispy Kale, Crispbread

+ Il Volano Sangiovese, Aia Vecchia, Italy, 2019

Meadow

Sussex Bavette, Pickled Mushroom, Onion Puree, Red Wine Jus

+ Post Tree Shiraz, Swartland, SA, 2022

Rosemary Salted Crispy Potatoes (+6.0)

Puds

Homemade Lemon Meringue Tart

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WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.

GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

+ Coteaux Du Layon, France, 2020

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