



# THE SHED

By Local & Wild

## NEW YEAR'S EVE MENU

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'.

### On Arrival

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon

Maldon Aaa Oyster, Pickled Apple

Exmoor Caviar Blini (+12.0)

Hand-Dived Scallop, Chervil & Black Truffle Risotto

Torched Squash Carpaccio, Chive Butter, Frisée, Seed Clusters

Sussex Beef Wellington, Wild Mushroom Duxelles, Red Wine Jus

### *Served With*

Sautéed Wild Mushrooms

Salt Baked Potatoes

Brussels Sprout, Cheddar, Walnut Apple Salad

Salted Caramel & Chocolate Mousse, Hazelnut Praline, Raw Cream

Cranberry Fruit Paste

---

112.0



@THESHED\_RESTO

A discretionary service charge will be added to your bill