

# THE SHED

By Local & Wild

We use all things wild, foraged, and locally grown, including sustainable livestock from Gladwin's family farm in Sussex and by-catch specials from nearby coastlines.

We call this "Local & Wild".

## FARM-TO-FORK LUNCH MENU

24.0 for 2 courses | 28.0 for 3 courses

The Shed Bread, Shed Butter	4.0
Mushroom Marmite Éclair <i>(each)</i>	4.0
Nutty Vintage, Nutbourne, Sussex	12.5

## Starter

Chalk Stream Trout Ceviche, Chilli, Elderflower

Or

Carpaccio of King Oyster Mushroom, Sunflower Seed,  
Pesto Truffle Dressing

## Main

Roast Crown Prince Pumpkin Dahl, Curry Dressing, Cashew  
Cream

Or

Sussex Beef Flank, Chimichurri, Baby Gem Lettuce, Jus

## Dessert

Chocolate Mousse, Miraval Olive Oil, Buckwheat

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Available Tuesday to Friday from 12pm to 3pm

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