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".

Friday 3rd October

Daily Loosener Spiced Pumpkin Daiquiri White Rum, Freshly Squeezed Lemon Juice, Homemade Spiced Pumpkin Puree, Sugar	13.5
Saint Véran, Domaine Simonin, France, 2020 Fresh, floral aromas of honeysuckle and orange blossom, with layers of lemon curd, honey, a hint of vanilla and some stone fruit. Generously textured with perfect freshness to balance. Just the most wonderful introduction to fine white Burgundy.	9.0 70.0
RODA Reserva, Rioja, Spain, 2019 After a visit to Rioja this summer we fell in love with RODA Reserva 2019 - and it shone with everything we ate from grilled beef to delicate fish. This Rioja is bursting with ripe red and black fruits, spice, cedar, and subtle oak, savoury depth, but with elegant structure. It's the perfect wine for autumn, pairing effortlessly with grilled steak, braised venison or mushroom-based dishes.	32.0 63.0
Maldon Rock Oyster, Red Wine Mignonette (Each, Half Dozen)	4.5/25.0
Malted Sourdough Bread, Shed Butter	4.0
Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon (Each)	4.0
Goat's Cheese Tartlet, Sussex Honey (Each)	4.5
Whipped Code Roe, Sourdough, Cured Citrus Egg Yolk, Raddish	8.5
Handmade Sussex Chorizo, Fried Kale, Hung Yoghurt	8.5
Pig Skin Ragout, Puffed Skin, English Pecorino	12.0
Hampshire Cured Chalk Stream Trout Ceviche, Elderflower, Chilli, Cucumber	12.0
Sussex Beef Tartare, Confit Egg Yolk, Cornichon	15.0
Squash Agnolotti Pasta, Pinenuts, Butternut Cream	13.0
London Burrata, Truffle Almond Pesto, Pickled Comice Pear	14.5
Carpaccio of King Oyster Mushroom, Sunflower Seed, Pesto Truffle Dressing	12.0
Comice Pear, Raddichio, Colten Basset, Walnut, Black Pepper Cracker	12.5
Bosham Padron Peppers, Sriracha Dressing	9.0
Dressed Gem Lettuce, Pickled Beetroot, Pumpkin Seeds	7.5
Salt Baked Potatoes, Rosemary Salt	6.0
Roast Crown Prince Pumpkin, Dahl, Curry Dressing, Pickled Raisins, Cashew Cream	26.0
South Coast Hake Fillet, Citrus Butter Sauce, Kentish Potato, Dressed Fennel	26.0
Gressingham Duck Breast, Celeriac Puree, Rainbow Chard Salsa, Jus	32.0
Tamworth Pork Chop, Pickled Red Cabbage, Red Wine Jus	28.0
Lyon's Hill Farm Beef Bavette, Baby Gem Lettuce, Chimichurri, Jus	28.0
Lyon's Hill Sirloin Chop 500g, Crispy Potatoes, Red Wine Jus	74.0

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Cocktails

Nutbourne Negroni HAYMANS GIN, AMBER LIMON VERMOUTH, CAMPARI, ANGUSTERA	12.5
Shedspresso Martini ADNAMS VODKA, COFFEE LIQUEUR, FRESH ESPRESSO, SUGAR	12.5
R & R Cosmo RASPBERRY VODKA, HOMEMADE ROSE SYRUP, CRANBERRY, LIME, YUZU	12.5
British Manhattan WHISKEY OF CHOICE, AMBER LIMON, ANGOSTURA	13.0
Salty Dog HENDRICK'S GIN, PINK GRAPEFRUIT, SUGAR, SODA	13.0
Mocktails & Soft Drinks	
Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SODA	7.5
Mr Howard SEEDLIP SPICE, PINK GRAPEFRUIT, LEMON, SUGAR	8.5
Rose Forest EVERLEAF FOREST, ROSE, GRAPEFRUIT, LIME	8.5
French 'Zero-Point-Five' SEEDLIP GROVE, LEMON, SUGAR, GINGER BEER	8.5
Spice Punch BOTIVO, SPICE SYRUP, CRANBERRY, SODA	7.0
Elderflower Garden SEEDLIP GARDEN, ELDERFLOWER, APPLE	8.5
Holos Kombucha CITRA HOPS	8.5
Beers & Cider	
Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Dry Hopped Lager (440ml) 4.2%	6.5
Wild Wave Cider (330Ml) 5.0%	8.0
Lucky Saint (330ML) 0.5%	5.5

5.5