

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".

Saturday 6th December

Daily Loosener | Cherry Brandy Manhattan

12.5

Sussex cherries steeped 7 months in whisky, Camille's spiced vermouth, Angostura

Champagne Fleur De Miraval, Petit Fleur, Brut Rose, NV

21.0 | 125.0

Petite Fleur is an extraordinary collaboration between three iconic families: Pitt, Perrin and Peters. The Champagne is a sumptuous delight ... a beautifully crafted rose from Chardonnay sourced from Cru Villages in the Cotes des Blancs and Pinot Noir from the Village of Vertus and then aged on the lees for a least three years. It is a stunning Champagne with magnificent texture, richness and complexity. What better way to celebrate the festive season...

El Cipres, Malbec, Bodega Louis, Correias, Mendoza, 2022

11.5 | 33.5 | 62.0

Fruit-forward profile – expect ripe red-fruit character, with aromas and flavours of plum and raspberry, its soft tannins and smooth, velvety texture make it a versatile red, ideal with richly flavoured, hearty dishes.

The Shed's Sirloin & Wine Special

75.0

500g Sirloin Chop, Rosemary Salt-Baked Potato, Seasonal Salad, served with a bottle of organic and biodynamic Altura 350 from Domaine Peter Sichel. Perfect for sharing or enjoying all by yourself.

Maldon Rock Oyster, Red Wine Mignonette (Each, Half Dozen)

4.5 | 25.0

Shed Sourdough, Mushroom Cep Butter

4.0

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon (Each)

4.0

Endive, Colston Bassett Stilton, Beetroot Jam (Each)

4.5

Butterbean Caramelised Onion Hummus, English Crudites, Dukkah

8.5

Sussex Crown Prince Popcorn, Spiced Plum Ketchup

8.0

Cauliflower Cheese Croquettes, Sussex Truffle Mayonnaise

8.0

Sussex Beef Tartare, Confit Egg Yolk, Cornichon

15.0

South Downs Wild Fallow Deer Cigars, Mustard Mayonnaise

11.5

Gressingham Duck & Beef Meat Balls, Nutbourne Tomato Sauce, Basil

13.0

Wild Fallow Deer Pig Skin Ragu Gnocchetti, English Pecorino

13.0 | 21.0

Scottish Scallops, Burnt Butter Emulsion, Apple & Chervil

19.5

Newlyn Red Mullet, Lemon Mayonnaise, Celery Salt

14.0

Sussex Goat's Cheese, Cranberry Jam, Caraway Crispbread

12.0

Grinstead King Oyster Mushroom Carpaccio, Red Fox, Truffle

10.0

Brussel Sprout Salad, Jazz Apple, Keens Cheddar, Walnuts

7.5

Midhurst Salt Baked Potatoes, Rosemary Salt

6.0

Kentish Grilled Cauliflower Steak, Cranberry & Walnut Salsa, Tahini Yoghurt

21.0

Day Boat Hake Fillet, Kentish Potato, Citrus Butter Sauce, Dressed Fennel

28.0

Berkshire Pork Chop, Pickled Red Cabbage, Oliver's Quince Jam, Red Wine Jus

28.0

South Downs Wild Fallow Deer, Crushed Root Vegetables, Braised Kale, Butternut Cream

34.0

White Park Cattle Aged Beef (Served with Salt Baked Potatoes, Bone-Marrow Butter)

Rump

42.0

T-Bone (900g)

90.0

Prime Rib (1.2kg)

120.0

Follow us @Theshed_resto | #LOCALANDWILD

We Operate Under 100% Renewable Electricity

Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

Any Allergies or Dietary Requirements Please Let a Member of The Team Know

Cocktails -

Nutbourne Negroni HAYMANS GIN, CAMILLE'S RED VERMOUTH, DOPPLEGANGER	13.5
Shedspresso Martini ADNAMS VODKA, COFFEE LIQUEUR, FRESH ESPRESSO, SUGAR	13.5
Jaffa Shedspresso Martini, ADNAMS VODKA, COFFEE LIQUER, COINTREAU, ORANGE BITTERS, ESPRESSO	14.5
British Manhattan WHISKEY OF CHOICE, AMBER LIMON, ANGOSTURA	14.0
Salty Dog HENDRICK'S GIN, PINK GRAPEFRUIT, SUGAR, SODA	14.0
Old Fashioned WHISKY OF CHOICE, SUGAR, BITTERS	12.5
Sun & Spice ORANGE INFUSED GIN, SPICED CLOVE SYRUP, ORANGE, LEMON	13.5
Shed Mulled Wine ORANGE, ALL SPICE, CINNAMON, TIDAL RUM, STAR ANICE	12.0

Mocktails & Soft Drinks -

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SODA, LEMON	8.0
Mr Howard SEEDLIP SPICE, PINK GRAPEFRUIT, LEMON, SUGAR	9.0
Forest Bloom EVERLEAF FOREST, SEEDLIP SPICE, CRANBERRY, LIME, SUGAR	9.0
French 'Zero-Point-Five' SEEDLIP GROVE, LEMON, SUGAR, GINGER BEER	9.0
Spice Punch BOTIVO, SPICE SYRUP, CRANBERRY, SODA	7.5
Elderflower Garden SEEDLIP GARDEN, ELDERFLOWER, APPLE, LEMON	9.0
Holos Kombucha CITRA HOPS	8.5

Beers & Cider -

Blonde Organic Lager, Gluten Free (330ml) 5%	6.5
Prospect Pale Ale, Gluten Free (500ml) 4.5%	8.0
Adnams Dry Hopped Lager (440ml) 4.2%	8.0
Wild Wave Cider (330ML) 5.0%	6.5
Lucky Saint (330ML) 0.5%	6.0
HOLOS Kombucha Citra Hops	8.0

Spirit Selection: 35ml Measure -

Gin -

Hendricks Gin 11.0	El Rayo Reposado 8.5
Tanqueray No.10 12.0	El Rayo Plata 8.5
Sipsmith 10.0	
Haymans 10.5	
Adnams 10.5	

Tequila -

Whiskey -

Adnams Single Malt 9.75
Aberfeldy 12yr Scotch 10.0
Monkey Shoulder Single Malt 10.0
Buffalo Trace Bourbon 8.0
Laphroaig 10yr Scotch 11.0
Bulleit Rye Whiskey 8.50

Vodka -

Adnams Long Shore 9.75
Chase Potato Vodka 11.0

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