

THE SHED

By Local & Wild

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

FARM-TO-FORK LUNCH MENU

24.0 for 2 courses | 28.0 for 3 courses

The Shed Sourdough, House Butter	4.0
Mushroom Marmite Éclair, (each)	4.0
Nutty Vintage, Nutbourne, Sussex	12.5

Starter

Hampshire Cured Trout, Pickled Courgette, English Ponzu

OR

Butterbean, Onion & Truffle Hummus, Crudités, Crispbread

Main

Sussex Celeriac Steak, Sussex Pumpkin Puree, Raisin Salsa

OR

Beef Bavette, Chimichurri, Red Wine Jus

Dessert

Honeycomb, Cotswolds Cream, Tarragon Sugar

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WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

