

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, <i>(each)</i>	4.0
Nutty Vintage, Nutbourne, Sussex	12.5

Starter

Chichester Courgette, Miso Glaze, Potato Puff, Tahini Yoghurt

OR

Hand Dived Scottish Scallop, Chive Butter

Main

Gregory's Lamb, Butter Broad Bean, Peas, Radish, Jus

OR

Sussex Fennel, Puy Lentils, Pickled Onion, Raisin Salsa

Dessert

Honeycomb, Dark Chocolate, Chantilly Cream

@THESHED_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

