

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 I	Butter	4.0
Mushroom Marmite Écla	ir (each)	4.0
Nutty Vintage, Nutbou	rne, Sussex	12.5

Starter

Chickpea Hummus, Crudites, Nutbourne Tomato Salsa Or

Hampshire Cured Trout, Elderflower, Chilli

Main

Chichester Courgette, Fermented Chilli, Nutbourne Tomato, Fermented Chilli
Or

Sussex Beef Flank, Chimichurri, Heritage Carrot, Jus

Dessert

Honeycomb, Dark Chocolate, Mascarpone, Tarragon Sugar

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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.