



We take great pride that all our food is prepared fresh and handmade on site. If you have any allergies or intolerances, please inform your server and they can advise you on suitable menu options or possible alternatives.

Nibbles

Olives **£2**

Flavoured bread and butter **£1.50**

Handmade Hummus and crackers **£2.50**

Cheesy Nacho basket **£4**

Starters

Jerusalem Artichoke Soup with Jerusalem Artichoke Crisps and herb oil **£5**

Fishcakes with pea & lemongrass puree, spring onion and lime **£7**

Crispy smoked prawns, roasted red pepper compote, chargrilled onions and a parsley mayo **£7**

Port marinated Duck Liver Pâté with pickled wild Mushrooms and toasted Brioche **£5.50**

Caramelised Onion and truffle Tortellini, mushroom velouté and chive **£6.50**

Char-grilled Venison Haunch with Rosemary oil, Parsnip purée and Parsnip crisps **£7.50**

Roasted beetroot salad, toasted pine nuts and Blood Orange Dressing **£5.50**

Roasted wild Mushrooms in a Garlic sauce with toasted Brioche **£6**

Mains

Sweet Potato Gnocchi, confit Swede, yellow Chanterelles, Mushroom Tapenade, smoked Almonds **£14** (Vg)

Butter poached Chicken Breast, confit Leg, Roasted garlic Potato Cake, sprouting Broccoli, Tarragon **£16** (gf)

Smoked cod with red wine butter sauce, parsnip purée, roasted parsnip, char-grilled leek **£16** (gf)

Blue cheese Linguini with purple sprouting Broccoli, roasted Onion and a poached Egg **£12** (v)

Grilled Salmon fillet with crispy capers served with chive potatoes and a lemon purée **£17** (gf)

Slow smoked Beef Brisket, roasted heritage carrots, caramelised onion and potato rosti **£16** (gf)

Classics

The Shed Load

Char-grilled Chicken Breast, full rack of Pork Ribs, pulled Brisket, buttered Corn Cobs, handmade Coleslaw, House Salad, Herb Onion Rings, 2 baskets of Chips plus a steak of your choice:
10oz rump **£40**, 10oz flat iron **£43**, 8oz rib-eye **£45**, 8oz fillet **£53**,
10oz sirloin **£47**, 16oz rib-eye **£58**

Slow cooked Honey BBQ Pork Loin Ribs

Half Rack **£11** or Full Rack **£17**

All served with buttered Corn, Coleslaw and Chips

The Ultimate Beef Burger

6oz beef burger with bacon, cheese, coleslaw, the shed's own burger sauce and salad of gem lettuce, beef tomato and pickled red onion. Served in our handmade brioche roll topped with a gherkin and onion ring with chips **£13.50**

The Fried Chicken Burger

Chicken breast coated in our seasoned flour and fried crispy.

Served with peppercorn mayo, honey BBQ sauce, shredded gem and crispy onions.

Served in our handmade brioche roll topped with a gherkin with chips **£12**

Beetroot and Goats Cheese Burger

Smokey Beetroot and Goats Cheese Burger with roasted garlic mayo, red pepper and tomato compote and dressed rocket Served in our handmade brioche roll topped with a gherkin with chips **£12** (v)

Steaks

All steaks are served with our salad of peppery leaves, shallot marinated tomatoes with a tarragon dressing and hand cut rosemary seasoned chips.

Why not add Pork Ribs? Half Rack **£7** or Full Rack **£13**

All 4-5oz Steaks are served either Rare or Well Done due to the size

10z rump steak

Chefs recommendation: **medium- rare**, for maximum flavour and succulence **£14**

Flat Iron

Chefs recommendation: **rare**, this steak is carved for tenderness 5oz **£11**, 10oz **£17**

Sirloin

Chefs recommendation: **medium – rare**, this steak is trimmed to be a very lean sirloin having the cap and chain removed 5oz **£15**, 10oz **£20**

Rib-eye

Chefs recommendation: **medium**, this steak has fantastic marbling and remains moist due to the additional fat. At medium the eye of fat is soft and tender 8oz **£19**, 16oz **£32**

Fillet

Chefs recommendation: **blue**, this steak is wonderfully tender and has very little fat. The less it is cooked the more moisture it retains 4oz **£15**, 8oz **£27**

20oz Chateaubriand for 2

Chefs recommendation is **Rare**,

Served with thyme sautéed potatoes, garlic cream mushrooms, peppery leaf salad **£50**

Sauces

Brandy and Peppercorn Sauce **£2.50**, Blue Cheese Sauce **£2.50**,
Garlic and Tarragon Cream Sauce **£2.50** Bacon, Mushroom and Port Sauce **£2.50**

Sides

Roasted Vegetables **£2.50**, Mixed Leaf Salad **£3.50**, Rainbow Coleslaw **£3**, Buttered Corn **£2**,
Thyme and Rosemary Onion Rings **£3**, Mushrooms in Garlic Cream **£3**,
Hand cut Rosemary seasoned Chips **£2.50**, Sweet Potato Fries **£4**, Garlic and Thyme Sautéed
Potatoes **£3**, Buttered Seasonal Greens **£3**