



The Potting Shed Pub

May Menu

Starters

Grilled fillet of mackerel, pickled vegetables, sun blushed tomato dressing	6.25
Warm seared beef, watercress salad, beer & potato bread, & frozen horseradish	5.95
Potting Shed spring salad	4.25
Asparagus & taleggio tart, chicory salad (v)	5.25
Slow cooked pork belly, shellfish ragout & tarragon butter	5.75

Main Courses

P-Shed beef burger, triple cooked chips, mesclun salad, lemon aioli	14.50
Stuffed saddle of lamb, orange blossom jus, St Georges mushrooms, garlic spinach & roasted new potatoes	18.50
Duo of duck, confit leg parcel & pan seared breast, fennel, watercress salad, soy & orange sauce	15.25
Pan fried sea bass, chorizo & brown shrimp cream sauce, cauliflower puree, rocket & warm potato vinaigrette	16.50
Beer battered haddock, triple-cooked chips, mushy peas & tartare sauce	13.95
Rump steak, prawn skewers, chilli butter sauce, triple-cooked chips, watercress salad	16.95
Spinach & garlic leaf pasta, mushroom sabayon, poached egg (v)	12.95

Sides

Hispi cabbage	3.25
Griddled asparagus	4.50
Jersey royals in butter	3.25
Triple-cooked chips	2.95

Puddings

Sponge sandwich, strawberry balsamic ice-cream	5.95
Cassis sorbet, elderflower jelly, elderberries & blackcurrants, apple puree	5.95
Set chocolate custard, homemade honeycomb, pistachio ice-cream	5.95
Pineapple jelly, macerated pineapple, shaved coconut	5.95
Baklava	5.95
JT's Award Winning Cheeseboard	8.50

(v) - vegetarian

The Potting Shed Pub is a purely fresh food establishment. All of our menu items are created from scratch on the premises. Please keep in mind that during busy periods, there may be a slight delay. Please also be aware we have added a discretionary service charge of 12.5% to parties of 15 or more as a gesture for our hardworking waiters, chefs & kitchen porters.

Our kitchen contains nuts - please alert our staff to any particular allergies or dietary needs.