

Welcome	Menu	All you're allowed to know about London's best-kept secret	Reservation Contact
<h2>The Shed at Dulwich</h2>			
Welcome		Reservations	
<p>An appointment-only restaurant located in South London, The Shed has been operating privately for years. In 2017, it decided to open its doors. As of November that year, it was TripAdvisor's top-rated restaurant in London.</p>		<p>We're an appointment-only restaurant, so we don't do walk-ins. Apply for a night by filling in the form or mailing. Due to limited seating, we're extremely busy so, apologies and please try to be patient.</p>	
Hours: Dependent on Chef and availability ¹ .		Contact +44 7961 568431 theshed@theshedatdulwich.com	

www.theshedatdulwich.com

¹. *disponibilité*

Menu – The Shed at Dulwich

We don't have a traditional menu, in itself.

Instead of meals, our menu is comprised of moods. You choose which fits your day, and our Chef interprets that. We can also tailor¹ dishes for special occasions and at extra cost.

Examples of Moods we've served in the past

Lust

Rabbit kidneys² on toast seasoned with saffron and an oyster bisque. Served with a side of pomegranate soufflé.

Love

A meal that makes your heart swell. Pork secretos with artichokes and red wine tapioca. Served with sweet plum bacon rashers baked in parcels.

Empathetic

Vegan clams in a clear broth³ with parsnips, carrots, celery, and potatoes. Served with rye crisps.

Comfort

Yorkshire blue Macaroni and Cheese seasoned with bacon shavings and served in a 600 TC⁵ Egyptian cotton bowl. Comes with a side of sourdough bread.

Contemplation

A deconstructed Aberdeen stew⁴; all elements of the dish are served to the table as they would be in the process of cooking. Served with warm beef tea.

Happy

Roasted haddock with champagne and honey. Comes with “Grandma’s Minestrone” soup starter and a 5-HTP-infused chaser⁶.

<https://www.theshedatdulwich.com/>

1. personalize
2. *rognons*
3. *bouillon*
4. *ragoût*
5. high quality cotton
6. *digestif aux plantes*

The Shed¹ at Dulwich



n°1 of 18,092 Restaurants in London

Excellent: 96%

Very good: 4%

Average: 0%

Poor: 0%

Terrible: 0%

<p>moooooooooooo York, United Kingdom</p>	<p>Note: 5/5, 2 weeks ago, via mobile</p> <p>Fantastically weird!!</p> <p>Came here and loved it! It took forever to secure a table but it was so worth the wait!! It is actually in a shed (no jokes) but a cool and ambient new way to eat!! Hard to find too, but well worth it...</p>
<p>Jude D Newcastle upon Tyne, United Kingdom</p>	<p>Note: 5/5, 2 weeks ago, via mobile</p> <p>Lovely night great food</p> <p>Visited recently, amazing food. Must book in advance. Bohemian style of food ordering at its best. The dessert menu is the best I've ever encountered. A bit odd though but worth the wait!</p>
<p>Peter G</p>	<p>Note: 5/5, 2 weeks ago</p> <p>Worth the wait</p> <p>I'd been trying for months to get a table at The Shed and I was fully expecting it not to live up to the hype. My fears couldn't have been more misplaced, a truly one-of-a-kind dining experience, there's a fantastic rustic feel to it.</p>

1. cabane

File 3 p. 45 • I made my shed the top-rated restaurant on TripAdvisor

Once upon a time, restaurant owners would pay me £10 and I'd write a positive review of their place, despite never eating there. [...] This convinced me that TripAdvisor was a false reality—that the meals never took place; that the reviews were all written by other people like me. However, they're not, of course—they're almost all completely genuine. And there was one other factor that seemed impossible to fake: the restaurants themselves. So I moved on.

And then, one day, sitting in the shed I live in, I had a revelation: within the current climate of misinformation, and society's willingness to believe absolute nonsense, maybe a fake restaurant is possible? Maybe it's exactly the kind of place that could be a hit? In that moment, it became my mission. With the help of fake reviews, mystique and nonsense, I was going to do it: turn my shed into London's top-rated restaurant on TripAdvisor.

Oobah Butler, *vice.com*, 2017