

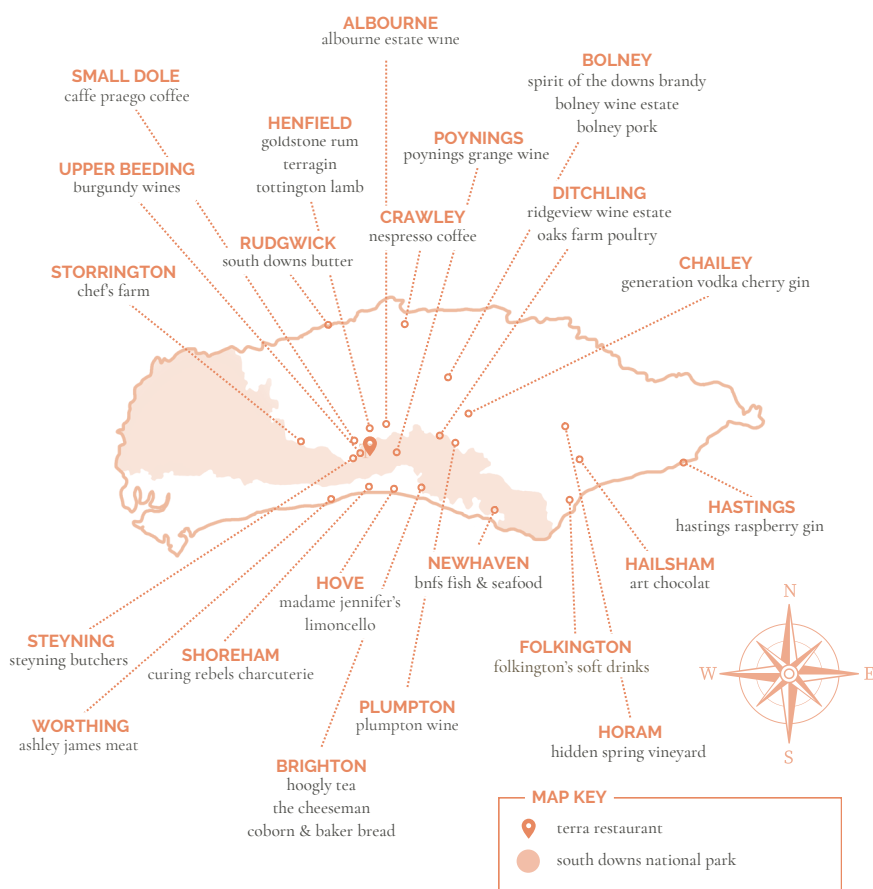
THE FINEST SUSSEX PRODUCE

TERRA. noun. /'tɛrə/

latin translation: earth, land, country

terra translates to earth, land or country in latin, a name chosen to reflect our commitment to sustainable cuisine, with 90% of all ingredients and 25% of our wine being sourced within the sussex county. we've handpicked the finest local suppliers to provide us with produce that is local, seasonal and, most importantly, of the highest quality. the stunning beauty of the sussex south downs that surround us is rightly reflected in the seasonal and vibrant flavours of our menu.

MAP OF SUSSEX



passionate about food.
passionate about hospitality.

CHRIS HILTON
EXECUTIVE
HEAD CHEF

TERRA

— AT TOTTINGTON —

APPETISERS

house seasonal bread board, seaweed butter, chicken butter, south downs butter (gfia)	5.5
butter bean & red pepper hummus, mint tsatsiki, flatbread shards (pba)	6.5
mixed marinated olives (gfi/pb)	4.5
sussex cheese puffs & tomato tapenade (v)	5
mixed appetiser board - a bit of everything to share for 2	15

STARTERS

MULLIGATAWNY SOUP (gfia/pba) fresh coriander & crème fraîche, crispy onion croutons	9
SUSSEX COAST FISH STEW (gfi) mussels, clams, hake, brown shrimps, chorizo, samphire, rich baked tomato sauce	14
ROASTED RED PEPPER POLENTA (gfi/pb) red pepper puree, charred chicory, soy foam	10
ROASTED BEETS & WARMED GOATS CHEESE (gfi/v) golden cross goats cheese, chiddingfold roasted beetroot, olive & sundried tomato tapenade,	10
DUCK LEG MOUSSE (gfia) wild mushroom, crispy baby onions & south downs brandy, toasted focaccia shard	11.5
CRAB RAVIOLO fresh chef's pasta raviolo, crab & ricotta filling, butter, spinach & samphire sauce	12.5

pb - plant based
v - vegetarian
gfi - gluten free
ingredients

pba - plant base alternative
va - vegetarian alternative
gfia - gluten free ingredients
alternative

Discretionary 12.5% Service Charge will be added to your bill.

TERRA

— AT TOTTINGTON —

SUNDAY MENU

all served with honey roasted carrots & parsnips, butternut puree, red cabbage, duck fat roast potatoes, yorkshire pudding

ROAST SIRLOIN OF BEEF (gfia)	24
BOLNEY PORK BELLY (gfia)	20
OAKS FARM DITCHLING CHICKEN IN BACON (gfi)	18
NUT ROAST (v/pba/gfia)	18

SUNDAY APPETISERS FOR TWO 15

sussex chipolata pigs in blankets, pork & sage stuffing balls & chef's special gravy jug.

TOTTINGTON SHARING BOARD FOR TWO 48

three meats (beef, sussex pork belly & chicken), extra roast potatoes and yorkshire puddings, honey roast vegetables, gravy

PINE NUT & DILL SALMON (gfi)	25
<i>baked fillet of salmon, cream cheese & dill crust, roasted new potatoes, braised fennel</i>	

SUSSEX BLUE CHEESE & BEET FETTUCCINE (v/pba)	20
<i>roasted garlic & fresh chive butter, sussex blue cheese crumble top.</i>	

SIDES

<i>seasonal bread & dipping oils</i> (pb/gfia)	4.5
<i>beef tomatoes, balsamic & oil drizzle & red onion</i> (v/gfi)	6
<i>parmesan truffle fries</i> (gfi)	6
<i>mini terra bowl salad</i> (pb/gfi)	5
<i>seasonal market vegetable bowl</i> (pb/gfi)	5
<i>cauliflower cheese</i> (pb/gfi)	6
<i>toasted garlic focaccia</i> (v)	4.5

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TERRA

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SUNDAY MENU

all served with honey roasted carrots & parsnips, butternut puree, red cabbage, duck fat roast potatoes, yorkshire pudding

ROAST SIRLOIN OF BEEF (gfia)	24
SOUTH DOWNS ROAST LEG OF LAMB (gfia)	21
OAKS FARM DITCHLING CHICKEN IN BACON (gfi)	18
NUT ROAST (v/pba/gfia)	18

SUNDAY APPETISERS FOR TWO 15

sussex chipolata pigs in blankets, pork & sage stuffing balls & chef's special gravy jug.

TOTTINGTON SHARING BOARD FOR TWO 48

three meats (beef, south downs lamb & chicken), extra roast potatoes and yorkshire puddings, honey roast vegetables, gravy

HERB CRUSTED SUSSEX COAST TURBOT (gfi) 36

turbot truncon bone in fish steak, mini fondant potatoes, peas & bacon, butter sauce

SUSSEX BLUE CHEESE & BEET FETTUCCINE (v/pba) 20

roasted garlic & fresh chive butter, sussex blue cheese crumble top.

SIDES

<i>seasonal bread & dipping oils</i> (pb/gfia)	4.5
<i>nutbourne tomatoes, balsamic drizzle & sea salt</i> (v/gfi)	6
<i>parmesan truffle fries</i> (gfi)	6
<i>mini terra bowl salad</i> (pb/gfi)	5
<i>seasonal market vegetable bowl</i> (pb/gfi)	5
<i>cauliflower cheese</i> (pb/gfi)	6
<i>toasted garlic focaccia</i> (v)	4.5

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DESSERTS

- MADAME JENNIFER'S LIMONCELLO CHEESECAKE** 11
white chocolate crumb
- RINGDEN FARM APPLE PARFAIT BOMB** (gfi) 11
salted caramel sauce
- BURY BEES HONEY STEAMED PUDDING** 9.5
vanilla custard, honeycomb crunch
- TICEHURST WARM PEAR TART** (pba) 9.5
ginger ice cream
- CHOCOLATE & WALNUT PAVLOVA** (gfi) 9
potash farm kentish glazed nuts
- AFFOGATO** (gfi/pba) 7
add 25ml disaronno amaretto or pedro ximenez 5
- TRIO OF MINI DESSERTS** 10
*warm pear tart, chocolate walnut pavlova,
apple parfait bomb*
- SUSSEX CHEESEBOARD** (gfia) 10/15
*sussex cheese selection, south downs butter, artisan crackers,
ticehurst apple & pear chutney, grapes & honey.
choose from 2 cheeses or our selection of 4 from sussex*
- CHEF'S MINI DESSERT WITH COFFEE/TEA** 7
ask for today's mini dessert

AFTER DINNER DRINKS

- HOOGLY TEA** 3.5
*english breakfast / decaf english breakfast / darjeeling
afternoon / earl grey / vanilla chai / tiramisu / chill out
mint / berrylicious / classic green / rhubarb & vanilla /
white apricot blossom / ginger biscuit*
- NESPRESSO COFFEE** 3.5
*americano / double espresso / flat white / cappuccino /
latte / macchiato *alternate milks are available**
- BRANDY AND LIQUEURS**
*we have a wonderful selection of brandy & liqueurs,
please ask your server for our drinks menu.*

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