

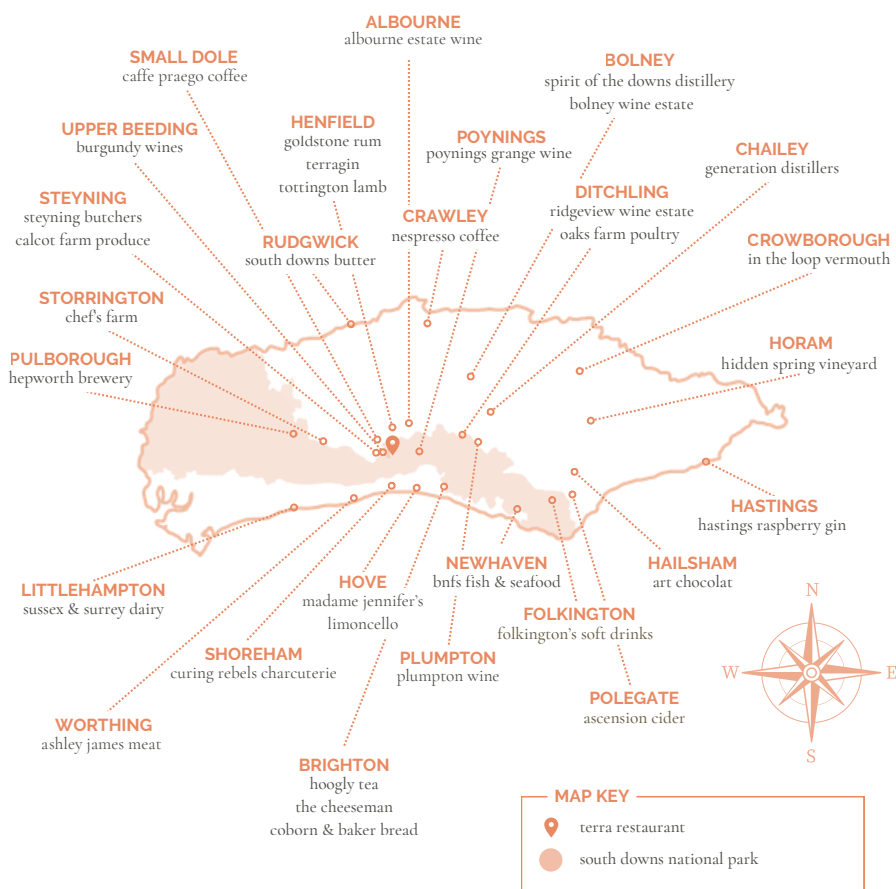
THE FINEST SUSSEX PRODUCE

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 —

FROM THE BAR

<i>truffle & pecorino cheese mixed nuts</i>	4
<i>mini chilli rice crackers</i>	3
<i>honey mustard pretzel bites</i>	3
<i>selection of all three</i>	8

APPETISERS

<i>bury bees honey & fennel focaccia, south downs butter (v)</i>	5
<i>sussex padron peppers, paprika salted butter (pba/gfi)</i>	6
<i>mixed marinated olives (gfi/pb)</i>	4.5
<i>red pepper hummus, roquittos, sumac, herbed flatbread (v/pba/gfia)</i>	6

STARTERS

SOUTH COAST OCTOPUS SALAD (gfi)	10.5
<i>Puy Lentils, Capsicum Pepper, Garden Herbs & Wild Garlic Aioli</i>	
HAM HOCK, BLACK PUDDING & QUAILS (gfi)	9.5
SCOTCH EGG	
<i>Burnt Apple Puree, Mustard Seeds</i>	
SUSSEX WHITE CRAB SOURDOUGH TOAST (gfia)	11.5
<i>Brown Crab Mayonnaise, Ticehurst Apple, Prawn Butter</i>	
WHIPPED GOLDEN CROSS GOATS CHEESE (v)	10
<i>Summer Squash, Charred Red Onion, Toasted Walnuts & Herb Oil</i>	
CHICKEN CAESAR TERRINE (gfia)	10
<i>Crispy Chicken Skin, Baby Gem Heart, Anchovy Dressing, Shared Parmesan, Yolk</i>	
NUTBOURNE TOMATO GAZPACHO (pb/gfia)	8.5
<i>Basil Oil, Sourdough Croutons</i>	

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.

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MAINS

WILD CAUGHT STONEBASS FILLET (gfi) 25

masala boullabaise, saffron poached king prawns, sea vegetables, curry leaf oil

ROLLED PLAICE FILLETS (gfi) 29.5

lemon zest, shelled mussels, asparagus, turned new potatoes, chive beurre blanc

DUO OF SOUTH DOWNS LAMB (gfi) 24.5

wild garlic stuffed lamb saddle, pan seared lamb shoulder, pomme anna, charred spring onion, summer green puree. rich lamb jus

SLOW BRAISED BEEF CHEEK (gfi) 27.5

beef & chorizo croquette, pomme puree, sugar snap peas, beans, beef & tomato sauce

ROASTED MISO AUBERGINE 18.5

Cauliflower Puree, Whipped Labneh, Sumac Spiced, Broccoli & Pickled Vegetables, Babaganoush (pba/gfia)

ROCKET & NUTBOURNE TOMATO VEGAN GNOCCHI (v/pba) 17

potato gnocchi, rich nutbourne marinara sauce, rocket & pine nut salsa, fresh parmesan & basil crumb (pba/gfia)

STEAKS

served with roasted cherry vine tomatoes, a portobello mushroom and chunky chips & sauce.

SIRLOIN STEAK 5oz/9oz. 26/38

RIBEYE STEAK 8oz. 38

CHOOSE YOUR SAUCE OR BUTTER

peppercorn or garlic butter

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CASUAL DINING

BUTTERMILK CHICKEN BREAST BURGER (gfia) 24

caesar dressing, smoked streaky bacon, little gem, tomato and parmesan, house pickles & chunky chips

TERRA SUMMER GRAZING BOARD (gfia) 25

Red Leicester & Leek Sausage Roll, Quails Egg Scotch Egg, Cured Ham, Sussex Cheese Selection, Grapes, House Pickles, Ticehurst Apple, Local Chutney, Honey & Fennel Focaccia

HAM HOCK & SUGAR SNAP PEA PIE 19

Buttered New Potatoes, Leeks, Broad Beans & Broccoli

MOULES MARINIERE (gfia) 23

white wine, garlic & cream sauce, skinny fries, rosemary focaccia

TERRA GARDEN SALAD (gfia/pba) 19

garden herbs, fresh rocket, cos lettuce, nutbourne tomato, red pepper, radish, pomegranate seeds, walnuts & mixed seeds.

Dressings

House Caesar, Garlic & Herb Oil, Lemon & Herb Viniagrette

Protein

Pan Roasted Chicken Thighs, Garlic King Prawns, Vegan Summer Truffle Cheese

SIDES

toasted garlic focaccia (gfia/v/pba) 4.5

chunky chips (gfi) 4

skinny fries (gfi) 4

truffle parmesan fries (gfi) 5

rosemary parmentier potatoes (gfi/pb) 4

pak choi & lemon herb salad (pb/gfi) 5

charred broccoli, toasted almonds, miso & soy mayo (v/gf) 6

TERRA bowl sussex mixed salad (pb/gfi) 5

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DESSERTS & CHEESE

SUSSEX STAWBERRIES & CREAM (gfi) 8.5
Meringue, Chantilly Cream & Elderflower Gel

WHITE PEACH MELBA (gfi) (pba) 9.5
Grilled Peach, Almond Brittle, Raspberry Sorbet, Vanilla Dust

BURY BEES HONEY POLENTA CAKE (gfia) 9
Honey Set Custard, Honey Tuille & Orange Segments

CHOCOLATE PRALINE GENOUISE 10.5
Pistachio Sponge, Chocolate Cremeaux, Hazelnut & Caramel Praline Sauce, Chantilly Cream

LEMON BRULEE TART 9.5
Sussex Limoncello, Italian Meringue & Honey Berries

CHEF'S MINI DESSERT WITH COFFEE/TEA 8
ask for today's mini dessert

AFFOGATO & AMARETTI BISCUIT 8
madagascan vanilla ice cream, espresso
add sussex boosy barista coffee liqueur / disaronnno amaretto 5

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

AFTER DINNER DRINKS

HOOGLY TEA 3.9
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 3.9
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.
new: sussex boosy barista brandy & coffee liqueur!

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