

# TERRA

— AT TOTTINGTON —

Welcome to TERRA Restaurant at  
Tottington Manor.

We are delighted to present our new Summer Menu, designed by our Executive Head Chef Chris Hilton. Our team of 6 Chefs have all created their own dishes which feature in our new menu.

Our glorious location in the heart of the South Downs inspires and invigorates our menu. TERRA translates as earth, land or country, and our food is driven by just that; inspired by local produce of the British countryside. Our meat is from the South Downs, our fish is landed at Newhaven, our vegetables are seasonal and mainly locally sourced, and our bread, butter and eggs are from local farms a few miles from Tottington.

We hope you enjoy your dining experience at TERRA and our genuine hospitality has made you feel welcome at Tottington Manor.

Passionate about food.  
Passionate about Hospitality.



CHRIS HILTON  
EXECUTIVE  
HEAD CHEF

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## APPETISERS

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<i>house seasonal bread board, seaweed butter, chicken butter, South Downs butter (gfia)</i>	5.5
<i>mixed marinated olives (gfi)</i>	4.5
<i>pink rock salt padron peppers (gfi)</i>	4.8
<i>aubergine babaganoush &amp; sunflower seed hummus, wafer thin toasted focaccia (gfia)</i>	5.5
<i>mixed appetiser board - a bit of everything to share for 2</i>	15

## STARTERS

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<b>SPRING ONION SOUP</b> (gfia) <i>with sussex charmer cheese &amp; tomato toast</i>	9
<b>CHILLI BUTTER KING PRAWNS</b> (gfi) <i>fresh lime</i>	12.5
<b>SUSSEX CHEESE TWICE BAKED SOUFFLE</b> (v) <i>sussex apple &amp; pear chutney</i>	12
<b>ALBOURNE VINEYARD MUSSELS</b> (gfia) <i>steamed mussels, sussex white wine, shallots and garlic, fresh sourdough, seaweed butter</i>	11.5
<b>MINTED FETA &amp; WATERMELON</b> (gfi) <i>pickled cucumber, mint sugar salad &amp; herb oil</i>	9.5
<b>SUSSEX WARM GRIDDLED PEACH</b> (gfi) <i>heritage beetroot, sussex charcuterie shards, balsamic glaze</i>	10.5

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

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## SUNDAY MENU

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

<b>ROAST SIRLOIN OF BEEF</b> (gfia)	21
<b>SUSSEX PORK BELLY</b> (gfia)	19
<b>ROASTED CAJUN HALF CHICKEN</b> (gfi)	17
<b>NUT ROAST</b> (v/pba/gfia)	18

**TOTTINGTON SHARING BOARD FOR TWO** 46  
*three meats (beef, sussex pork belly & cajun chicken), extra roast potatoes and yorkshire puddings, honey roast vegetables, gravy*

<b>WHOLE BAKED RAINBOW TROUT</b> (gfi)	25
<i>baked en papillote with citrus fruits, fennel &amp; garlic butter, roasted new potatoes, mediterranean vegetables</i>	
<b>PEA &amp; GARLIC PAPPARDELLE</b> (v)	18.5
<i>tottington mint, with a cream cheese &amp; chive stuffed courgette flower</i>	
<b>WILD GARLIC &amp; THYME WHOLE ROAST CHICKEN BOARD FOR TWO</b>	39
<i>corn on the cob, sage &amp; onion stuffing, siracha slaw, tomato and mozzarella salsa, chunky chips</i>	

## SIDES

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<i>seasonal bread &amp; dipping oils</i> (pb/gfia)	4.5
<i>nutbourne tomatoes, balsamic drizzle &amp; 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

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<b>SOUTH DOWNS ROAST LEG OF LAMB</b> (gfia)	19
<b>HALF ROASTED CAJUN CHICKEN</b> (gfi)	17
<b>NUT ROAST</b> (v/pba/gfia)	18

**TOTTINGTON SHARING BOARD FOR TWO** 46  
*three meats (beef, south downs lamb & cajun chicken), extra roast potatoes and yorkshire puddings, honey roast vegetables, gravy*

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## DESSERTS

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<b>CHOCOLATE &amp; CHERRY DELICE</b>	10
<i>crispy praline base, chocolate cremeux, crispy meringue, kirsch syrup</i>	
<b>SUSSEX APRICOT CHEESECAKE</b>	9.5
<i>layered seasonal cheesecake in a glass domed dish</i>	
<b>CHOCOLATE BRAMBLE PANNA COTTA</b> (gfia)	9.5
<i>blackberries, milk chocolate ganache. chocolate crumb</i>	
<b>LEMON TART</b>	9
<i>sussex berries, strawberry glaze, creme fraiche chantilly</i>	
<b>PINA COLADA MERINGUE</b> (gfi) (pba)	9
<i>coconut, henfield goldstone rum, crispy meringue, spiced pineapple</i>	
<b>AFFOGATO</b> (gfi) (pba)	7
<i>add 25ml disaronno amaretto or pedro ximinez 5</i>	
<b>CHEF'S MINI DESSERT WITH COFFEE/TEA</b>	7
<i>ask for today's mini dessert</i>	
<b>SUSSEX CHEESEBOARD</b> (gfia)	10/15
<i>sussex cheese selection, south downs butter, artisan crackers, ticehurst apple &amp; pear chutney, grapes &amp; honey.</i>	
<i>choose from 2 cheeses or our selection of 4 from sussex</i>	

## AFTER DINNER DRINKS

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<b>HOUGLY TEA</b>	3.5	
<i>english breakfast / decaf english breakfast / darjeeling afternoon / earl grey / vanilla chai / tiramisu / chill out mint / berrylicious / classic green / rhubarb &amp; vanilla / white apricot blossom / ginger biscuit</i>		
<b>NESPRESSO COFFEE</b>	3.5	
<i>americano / double espresso / flat white / cappuccino / latte / macchiato <i>alternate milks are available</i></i>		
<b>BRANDY AND LIQUEURS</b>	<b>25ml</b>	<b>50ml</b>
<i>south downs brandy</i>	6.5	
<i>drambuie</i>	5.5	
<i>baileys irish cream</i>	-	7
<i>harvey bristol cream</i>	-	5.5
<i>port</i>	-	5.5
<i>disaronno</i>	6.5	
<i>cointreau</i>	6	
<i>pedro ximinez</i>	-	5.5

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