

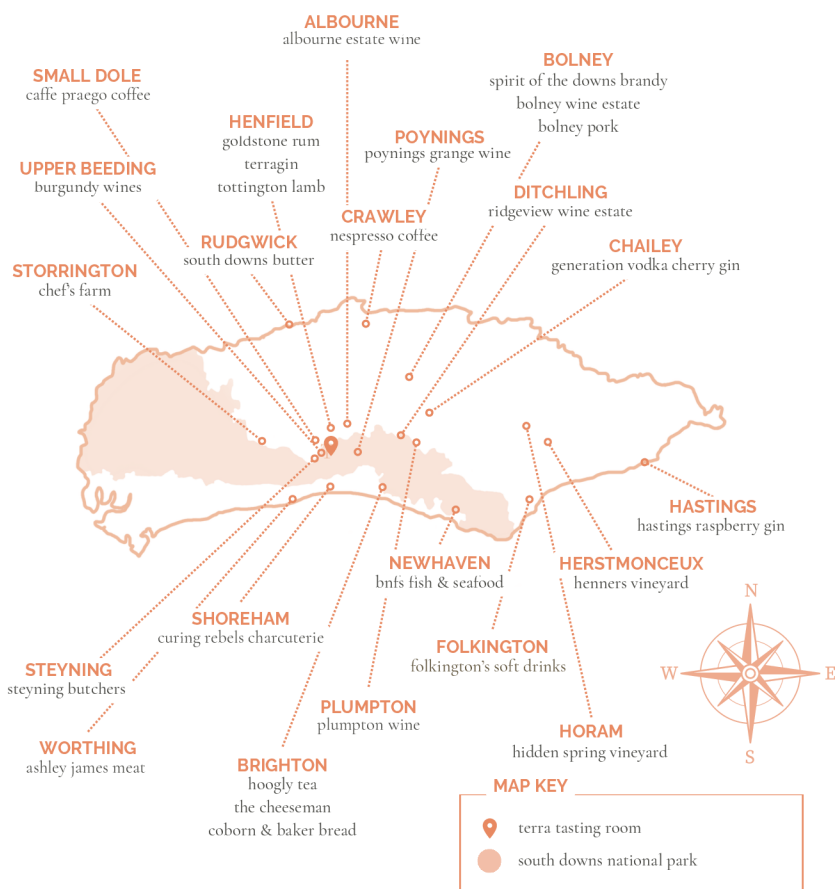
THE FINEST SUSSEX PRODUCE

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

<i>house seasonal bread board, seaweed butter, chicken butter, south downs butter (gfia)</i>	5.5
<i>mixed marinated olives (gfi/pb)</i>	4.5
<i>pink rock salt padron peppers (gfi/pb)</i>	5
<i>aubergine babaganoush & sunflower seed hummus, wafer thin toasted focaccia (gfia/pb)</i>	5.5
<i>mixed appetiser board - a bit of everything to share for 2</i>	15

STARTERS

SUSSEX SWEETCORN SOUP (gfia/pb) <i>crispy croutons</i>	9
SUSSEX HADDOCK SMOKIE (gfi) <i>smoked haddock, baked cheese sauce, breadcrumb crumble</i>	11
SUSSEX CHEESE TWICE BAKED SOUFFLE (v) <i>sussex apple & pear chutney</i>	12
ALBOURNE VINEYARD MUSSELS (gfia) <i>steamed mussels, sussex white wine, shallots and garlic, fresh sourdough, seaweed butter</i>	11.5
BEETROOT PANNACOTTA (gfia) <i>brighton blue cheese, pistachio & walnut crumble</i>	10
DUCK LEG MOUSSE <i>choux bun, warm seasonal fruit compote</i>	11.5
CHILLI BUTTER KING PRAWNS (gfi) <i>fresh lime</i>	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.

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MAINS

- BOLNEY PORK TRIO** (gfi) 26
rolled pork fillet with earl grey crust, crispy breaded pork cheek, pressed pork belly & crackling, local greens, creamy mashed potato, warm apple chutney
- SOUTH DOWNS SPICED LAMB** (gfi) 27
spicy marinated lamb shoulder, saffron potato fondant, onion fritter, cavolo nero & spinach, mint drizzle
- WHOLE LEMON SOLE** (gfi) 32
parmentier potatoes, peas & bacon, butter sauce
- GOATS CHEESE & MUSHROOM FETTUCCINE** (v/pba) 18.5
speciality mushroom, soy butter sauce, walnut crunch
- PAN SEARED POUSSIN BREAST** (gfia) 24.5
confit leg bonbon, polenta cake, sweetcorn & pistachio stuffing, wild mushrooms, bacon & thyme gravy
- SURREY FARM 9OZ SIRLOIN STEAK** (gfi) 38
portobello mushroom, nutbourne tomatoes, chunky chips, peppercorn sauce
- COCONUT CREAM & CHILLI SQUASH CURRY** (pb/gfi) 20
spiced fondant potato, crispy onion fritter, mango drizzle
- ALBOURNE VINEYARD MUSSELS** (gfi) 22
cooked in sussex white wine, shallots & garlic, skinny fries

SIDES

- seasonal bread & dipping oils* (pb/gfia) 4.5
- nutbourne tomatoes, balsamic drizzle & sea salt* (v/gfi) 5.5
- parmesan truffle fries* (gfi) 6
- mini terra bowl salad* (pb/gfi) 5
- seasonal and sussex farmed market vegetable bowl* (v/gfi) 5

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SALADS & BOARDS

TERRA GARDEN BOWL(gfia/v) 19

chopped mint, coriander, parsley & chives, local nutbourne tomatoes, cucumber, pomegranate seeds, sumac red onions, edamame beans, peas, peppery rocket, carrot, pumpkin seeds, ticehurst apple

choose one protein: curried butternut squash, sussex charmer cheddar & charcuterie, smoked salmon & crayfish, albourne mussels, golden cross torched goats cheese & walnuts

dressings: coriander oil, balsamic oil, garlic aioli, citrus mayo, honey mustard dressing, pomegranate molasses, Tsatsiki.

BEST OF SUSSEX GRAZER (gfia) 22.5

curing rebels charcuterie selection, sussex cheese selection, celery sticks, grapes, sussex ticehurst apple & pear chutney, sausage & apricot roll, beer pickled onion, sussex cheddar & chive scone

SEAFOOD BOARD (gfia) 29.5

fresh sardines, pint of prawns, albourne vineyard mussels with samphire, tempura battered hake, lemon aioli, brown sourdough, seaweed butter, skinny fries

TEMPURA BEER BATTERED HAKE (gfia) 20

crispy battered sussex hake, minted garden pea puree, tartare sauce, chunky chips, brown bread & butter.

HAWKSTONE ALE PIE 21

roast sirloin of beef, mushroom & hawkstone ale gravy, chunky chips, peas, gravy

BUTTERMILK SPICY CHICKEN BURGER (gfia) 21

shoreham curing rebels salami, sussex marble chilli cheese, seeded bun, spiced tomato salsa, rocket

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DESSERTS

- SUSSEX LIMONCELLO PARFAIT** (gfi) 11
white chocolate crumb, blackcurrant puree
- WARM STICKY TOFFEE PUDDING** 9
ginger brandy snap. vanilla bean ice cream
- BURY BEES HONEY PANNACOTTA** (gfi) 9.5
cinder toffee crumb, poached pear
- SUSSEX APPLE & QUINCE TART** (pba) 9
light custard
- WARM CHOCOLATE & RASPBERRY CAKE** 9.5
raspberry creme fraiche
- AFFOGATO** (gfi) (pba) 7
add 25ml disaronno amaretto or pedro ximinez 5
- TRIO OF DESSERTS** 10
mini sticky toffee pudding, sussex apple & quince tart, bury bees honey pannacotta
- 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 you server for our drinks menu.

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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 SURREY BEEF (gfia)	23
SUSSEX BOLNEY PORK BELLY (gfia)	20
SUSSEX CHICKEN WITH BACON & CRANBERRY (gfi)	18
NUT ROAST (v/pba/gfia)	18

SUNDAY APPETISER 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

WHOLE LEMON SOLE (gfi)	32
<i>parmentier potatoes, peas & bacon, butter sauce</i>	
GOATS CHEESE & MUSHROOM FETTUCCINE (v/pba)	20
<i>soy butter sauce, walnut crumble</i>	

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>pigs in blankets</i>	7

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