

tasting room

at tottington

the finest sussex produce

TERRA. noun. /ˈt**ɛ**rə/ 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.



passionate about food. passionate about hospitality.

CHRIS HILTON EXECUTIVE HEAD CHEF



seven course tasting menu £99 per person

Orchard Rebel
Sussex King & Queer
Doe, Ray Mi
Cilly Brilly
Oaky Smokey
Perry & Pollen
Cheese



vegetarian seven course tasting menu

£79 per person

fennel & sloe berry mousse, black sesame & chilli cracker
patty pan chowder, pumpkin croquette
oyster mushroom scallop, bramble sauce
fennel, fondant potato, citrus salad with a dill potato crisp
sussex beetroot ballotine, watercress & mint velouté, roasted heritage carrot, thyme potato pavé
hawthorn parfait, pine nut brittle, blackcurrants & cream, chocolate tuille
ussex cheese sharing board, tottington roasted figs, bury bees honey roasted quince, apple & pear chutney, south downs butter, crackers



Roebuck Estate Classic Cuvee

Made in Petworth, West Sussex Albourne Estate Bacchus Made in Albourne, West Sussex Albourne Estate Sussex Rose Made in Albourne, West Sussex Vindemiate Bacc' And Fourth Skin Contact Bacchus Created in Sussex, grown in Essex Bolney Lychgate Red Bolney, West Sussex Madame Jennifer Limoncello Lemon Meringue Martini Hove, East Sussex

Loxwood, West Sussex