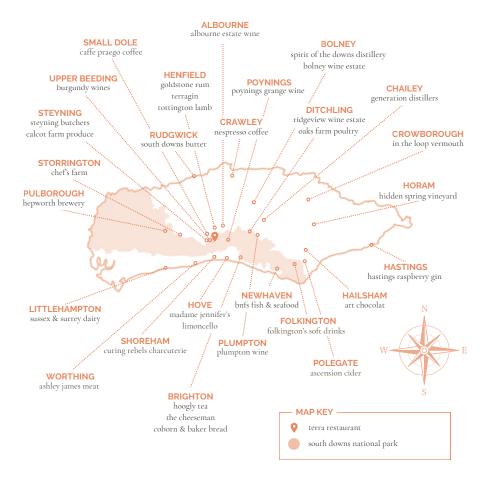
THE FINEST SUSSEX PRODUCE

TERRA. noun. /ˈtɛrə/ 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



FROM THE BAR

truffle & pecorino cheese mixed nuts	4
mini chilli rice crackers	3
honey mustard pretzel bites	3
selection of all three	8
APPETISERS	
bury bees honey & fennel focaccia, south downs butter (v)	5
sussex padron peppers, pink rock salt (pb/gfi)	6
tahini hummus, crispy chickpeas, sumac, warm flatbread (v/pba/gfia)	6
mixed marinated olives (gfi)	4.5
STARTERS	
CELERIAC AND ARTICHOKE SOUP (pb/gfia) nordic rye croutons	9
BEETROOT CURED SALMON GRAVADLAX (gfia) dill crème fraiche, courgette ribbons, crouton wafers	13
CONFIT DUCK LEG (gfi) sticky plum sauce, cucumber & spring onion salad	11
LEEK & CHESTNUT SMOKEY (pb/gfi) oven baked creamed leek and smoked vegan cheese, crispy of	9 onions
BRIOCHE PRAWN TOAST lemongrass mayo, pickled sussex padron	10
CLEMENTINE AND HAM HOCK CROQUETTE (gfi) burnt apple gel, red chicory, watercress	10
WHOLE BAKED MINI CAMEMBERT (v/gfia) toasted house focaccia	12.5

pb - plant based v - vegatarian gfi - gluten free ingredients pba - plant base alternative va - vegetarian alternative gfia - gluten free ingredients alternative



MAINS

CLEMENTINE GLAZED SUSSEX PORK BELLY (gfi)	25
pressed potato and celeriac terrine, burnt apple gel, baby	
carrots, parsnip purée	

ROAST SUSSEX TURKEY BALLOTINE (gfia) 28 garlic and rosemary potatoes, pork chestnut stuffing, pig in blanket, cranberry gel, shredded sprouts, savoy, glazed carrot, parsnip, red wine jus

PAN ROASTED SALMON (gfi)

hive

buckwheat crust, fennel white wine sauce, keta caviar, chive oil, shredded sprouts and savoy, whipped french onion potato

SOUTH DOWNS LAMB SHANK (gfi) 25 sussex black pudding potato boulangère, baby carrots, pickled blackberries, red currant jus

FILLET OF SEA BASS (gfi) sautéed smoked bacon, radichio, sussex fine beans, parmentier potatoes, saffron sauce

MUSHROOM AND TRUFFLE WELLINGTON (pb) 22 garlic and rosemary potatoes, cranberry gel, glazed carrot, parsnip, roasted chestnuts with shredded sprouts, savoy and red wine jus

LEMONGRASS & TOFU PENANG (gfia/pb) jasmine rice, red pepper, beansprout filo parcel

SUSSEX STEAKS

all steaks are served with roasted nutbourne vine tomatoes and a portobello mushroom. choose additional sides to accompany your cut.

> SIRLOIN STEAK 90Z. 32 FILLET STEAK 70Z. 39 SIRLOIN. 50Z. 20

ADD A SAUCE OR BUTTER

peppercorn / bearnaise / red wine 3.5 garlic butter 1.5

pb - plant based v - vegatarian gfi - gluten free ingredients pba - plant base alternative va - vegetarian alternative gfia - gluten free ingredients alternative



SALADS & BOARDS

GARLIC BREADED TURKEY BURGER (gfia) brie & bacon, pig in blanket, chunky fries, cranberry mayo	22
FESTIVE GRAZER (gfia) festive turkey & cranberry slider, clementine & ham hock croquette, chestnut & cranberry stuffing balls, turkey gravy dip, caramelised carrots & onions, parsnip crisps.	20
HOT SMOKED SALMON SALAD (gfi) fennel shavings, orchard fruits, radicio, cranberry & cob nut salad, horseradish dressing	24
SUSSEX PEAR, BRIE & CANDIED WALNUT SALAD Sussex pear & brie, potash farm Kent walnuts, fine beans, mixed salad leaves & radish, cranberry oil dressing ADD Calcot Farm Pork & Fennel Charcuterie - £2 (v/gfi)	18
SUET CRUST BEEF, ALE AND BACON PIE creamed potatoes, seasonal vegetables, onion & redcurrant sa	21 auce
SALMON FISHCAKE gfi garlic & rosemary diced potatoes, pancetta, lemon & samphin salad	20 re

SIDES

chunky chips (gfi)	4
skinny fries (gfi)	4
parmesan fries (v/pba/gfi)	6
creamed truffle mash (v/pba/gfi)	6
toasted garlic focaccia (gfia/v/pba)	4.5
garlic & sesame pumpkin (gfi/v/pb)	4.5
seasonal market vegetables, lemon herb butter	6
samphire & lemon herb salad (pb/gfi)	5
TERRA mini seasonal salad (pb/gfi)	5

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

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



DESSERTS & CHEESE

SALTED CARAMEL TART vanilla ice cream, gingerbread crumb BURY BEES HONEY AND DATE CHEESECAKE cinnamon caramel sauce DARK CHOCOLATE & IRISH CREAM MOUSSE (gfi) amoretti biscuit STEAMED TREACLE SPONGE clementine custard MULLED WINE POACHED PEAR & GORGONZOLA caramelized walnuts CHEF'S MINI DESSERT WITH COFFEE/TEA ask for today's mini dessert AFFOGATO & AMARETTI BISCUIT (gfi/pba) madagascan vanilla ice cream, espresso add sussex boosy barista coffee liqueur / disaronnno amaretto 5		
BURY BEES HONEY AND DATE CHEESECAKE cinnamon caramel sauce DARK CHOCOLATE & IRISH CREAM MOUSSE (gfi) 9 amoretti biscuit STEAMED TREACLE SPONGE 9 clementine custard MULLED WINE POACHED PEAR & GORGONZOLA 11 caramelized walnuts CHEF'S MINI DESSERT WITH COFFEE/TEA 8 ask for today's mini dessert AFFOGATO & AMARETTI BISCUIT (gfi/pba) 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.		10
DARK CHOCOLATE & IRISH CREAM MOUSSE (gfi) amoretti biscuit STEAMED TREACLE SPONGE clementine custard MULLED WINE POACHED PEAR & GORGONZOLA caramelized walnuts CHEF'S MINI DESSERT WITH COFFEE/TEA ask for today's mini dessert AFFOGATO & AMARETTI BISCUIT (gfi/pba) madagascan vanilla ice cream, espresso add sussex boosy barista coffee liqueur / disaronnno amaretto 5 SUSSEX CHEESEBOARD (gfia) sussex cheese selection, south downs butter, artisan crackers, ticehurst apple & pear chutney, grapes & honey.		9
amoretti biscuit STEAMED TREACLE SPONGE clementine custard MULLED WINE POACHED PEAR & GORGONZOLA caramelized walnuts CHEF'S MINI DESSERT WITH COFFEE/TEA ask for today's mini dessert AFFOGATO & AMARETTI BISCUIT (gfi/pba) madagascan vanilla ice cream, espresso add sussex boosy barista coffee liqueur / disaronnno amaretto 5 SUSSEX CHEESEBOARD (gfia) sussex cheese selection, south downs butter, artisan crackers, ticehurst apple & pear chutney, grapes & honey.		9.5
MULLED WINE POACHED PEAR & GORGONZOLA 11 caramelized walnuts CHEF'S MINI DESSERT WITH COFFEE/TEA ask for today's mini dessert AFFOGATO & AMARETTI BISCUIT (gfi/pba) madagascan vanilla ice cream, espresso add sussex boosy barista coffee liqueur / disaronnno amaretto 5 SUSSEX CHEESEBOARD (gfia) sussex cheese selection, south downs butter, artisan crackers, ticehurst apple & pear chutney, grapes & honey.		9
CHEF'S MINI DESSERT WITH COFFEE/TEA ask for today's mini dessert AFFOGATO & AMARETTI BISCUIT (gfi/pba) madagascan vanilla ice cream, espresso add sussex boosy barista coffee liqueur / disaronnno amaretto 5 SUSSEX CHESEBOARD (gfia) sussex cheese selection, south downs butter, artisan crackers, ticehurst apple & pear chutney, grapes & honey.		9
AFFOGATO & AMARETTI BISCUIT (gfi/pba) 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.		11
madagascan vanilla ice cream, espresso add sussex boosy barista coffee liqueur / disaronnno amaretto 5 SUSSEX CHESEBOARD (gfia) sussex cheese selection, south downs butter, artisan crackers, ticehurst apple & pear chutney, grapes & honey.		8
sussex cheese selection, south downs butter, artisan crackers, ticehurst apple & pear chutney, grapes & honey.	madagascan vanilla ice cream, espresso	8 etto 5
	sussex cheese selection, south downs butter, artisan crackers, ticehurst apple & pear chutney, grapes & honey.	10/15

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

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 boozy barista brandy & coffee liqueur!

pb - plant based v - vegatarian gfi - gluten free ingredients pba - plant base alternative va - vegetarian alternative gfia - gluten free ingredients alternative 3.9