

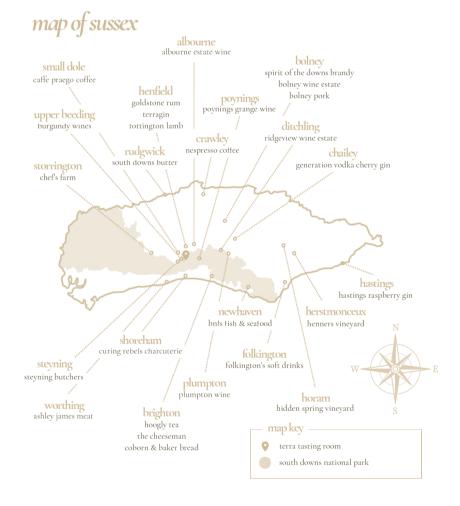
tasting room

at tottington

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.



passionate about food. passionate about hospitality.

CHRIS HILTON EXECUTIVE HEAD CHEF



seven course tasting menu

Sussex Beetroot & Golden Cross Cheesecake Heritage Radish	, Walnut, Thyme &
South Coats Seabass, Creamed Leeks, Cuc Tartlet, Parsley Emulsi	
Roast Breast of Sussex Duck, Truffl Cauliflower Puree, Pickled Daikon, Pota: —————	
Sussex Cod Loin, Thai Spice Infused Broth Lime Leaf Powder	ı, Crispy Vermicelli,
South Downs Venison Loin, Potato & Cele Puree, Local Baby Carrot, Gir	
Burnt Bury Bees Honey Tart, Raw Hon Chantilly, Orange Tui	•
Selection of Sussex Cheese, Caramelised A House Chutney, Speciality Bread	



seven course vegetarian tasting menu

	en Cross Cheesecake, Walnut, Thyme & Heritage Radish
	k Tartlet, Foraged Mushrooms, ter Herb Creme Fraiche
Truffle & Saffron R	isotto, Crispy Potash Farm Chestnuts
	tables, Thai Spice Broth, Crispy Vermicelli Lime Leaf Powder
	Steak, Potato & Celeriac Presse, Parsnip Baby Carrots & Mushroom Jus
•	——————ney Tart, Raw Honeycomb, Cinnamon antilly, Orange Tuille
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five course tasting menu

Sussex Beetroot & Golden Cross Cheesecake, Walnut, Thyme & Heritage Radish
Roast Breast of Sussex Duck, Truffled Game Jus, Cauliflower Puree, Pickled Daikon, Potash Farm Chestnuts
Sussex Cod Loin, Thai Spice Infused Broth, Crispy Vermicell Lime Leaf Powder
Burnt Bury Bees Honey Tart, Raw Honeycomb, Cinnamon Chantilly, Orange Tuille

Selection of Sussex Cheese, Caramelised Apple Puree, Quince & House Chutney, Speciality Bread & Crackers



five course vegetarian tasting menu

Sussex Beetroot & Golden Cross Cheesecake, Walnut, Thyme & Heritage Radish
Truffle & Saffron Risotto, Crispy Potash Farm Chestnuts
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Burnt Bury Bees Honey Tart, Raw Honeycomb, Cinnamon Chantilly, Orange Tuille
Selection of Sussex Cheese, Caramelised Apple Puree, Quince & House Chutney, Speciality Bread & Crackers



Bolney Lychgate Rose 2023

pinot, noir, Bolney West Sussex
Poynings grange bacchus bacchus, Poynings, West Sussex
Bolney Sparkling Cuvee Noir pinot noir, Bolney, West Sussex
Bolney Estate Muscaris 2023 Muscaris, Bolney, West Sussex
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Albourne Estate, Sandstone Ridge Chardonnay 2018 Chardonnay, Albourne, West Sussex

Poynings Grange Rose de Noirs Pinot Noir/Pinot Meunier, Poynings, West Sussex