



terra
tasting room
at tottington

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



seven course tasting menu

Sussex Beetroot & Golden Cross Cheesecake, Walnut, Thyme & Heritage Radish

South Coats Seabass, Creamed Leeks, Cucumber & Fennel Seed Tartlet, Parsley Emulsion

Roast Breast of Sussex Duck, Truffled Game Jus, Cauliflower Puree, Pickled Daikon, Potash Farm Chestnuts

Sussex Cod Loin, Thai Spice Infused Broth, Crispy Vermicelli, Lime Leaf Powder

South Downs Venison Loin, Potato & Celeriac Presse, Parsnip Puree, Local Baby Carrot, Girolles Jus

Burnt Bury Bees Honey Tart, Raw Honeycomb, Cinnamon Chantilly, Orange Tuille

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



seven course vegetarian tasting menu

Sussex Beetroot & Golden Cross Cheesecake, Walnut, Thyme & Heritage Radish

*Creamed Leek Tartlet, Foraged Mushrooms,
Winter Herb Creme Fraiche*

Truffle & Saffron Risotto, Crispy Potash Farm Chestnuts

*Miso Roasted Sussex Vegetables, Thai Spice Broth, Crispy Vermicelli
& Lime Leaf Powder*

*Caley Bros Lion's Mane Steak, Potato & Celeriac Presse, Parsnip
Puree, Local Baby Carrots & Mushroom Jus*

*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 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 Vermicelli, 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

Caley Bros Lion's Mane Steak, Potato & Celeriac Presse, Parsnip Puree, Local Baby Carrots & Mushroom Jus

Burnt Bury Bees Honey Tart, Raw Honeycomb, Cinnamon Chantilly, Orange Tuille

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



wine flight

£80 per person

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

Roebuck Vintage Cuvee & Spirit of the Downs Cherry Liqueur

Petworth/Bolney

Albourne Estate, Sandstone Ridge Chardonnay 2018

Chardonnay, Albourne, West Sussex

Poynings Grange Rose de Noirs

Pinot Noir/Pinot Meunier, Poynings, West Sussex