



LIGHT LOUNGE MENU

NIBBLES

HOUSE SEASONAL BREAD BOARD & MIXED BUTTERS	5.5
MIXED MARINATED OLIVES	4.5
SALT & PEPPER PADRON PEPPERS	4.8
ROASTED SPICED NUTS	4.5

a delicious range of open sandwiches from a carefully chosen Sussex bread selection that we think perfectly suit the toppings. skinny fries on the side.

HERITAGE TOMATO, BASIL & BUFFALO MOZZARELLA 10
toasted white bloomer, pesto, mixed heritage tomatoes, buffalo mozzarella & basil oil (gfa/v / vea)

PANFRIED LAMB KIDNEYS & BACON 10
thick sliced Sussex sourdough, panfried kidneys & smoked streaky bacon, pickled shallots, rich lamb sauce (gfa)

SQUASH, WALNUT CRUMBLE & SOFT CHEESE 10
superb Sussex pumpkin & turmeric sourdough, roasted heritage squash, vegan soft cheese, candied nuts & seeds, wholegrain mustard drizzle, crispy sage leaves. (gfa/ve)

SMOKED SALMON & CRAYFISH 12
multi-seeded whole rye bread, creme fraiche, smoked salmon, pickled cucumber ribbons, crayfish, chili oil. (gf)

BAVETTE STEAK & CARAMELISED ONIONS 12
toasted herb focaccia, tenderised bavette steak served pink, caramelised onions, mustard mayonnaise, steak sauce & watercress. (gfa)

SUSSEX SHARING PLATTER (gfa) 25
sussex cheese selection, Sussex charcuterie, quails scotch egg, pickled vegetables, onion marmalade, ticehurst apple sussex sourdough, chicken butter

SUSSEX FESTIVE PIE & TURKEY GRAVY BOARD 18
puff pastry top and bottom, chunky chips, rich gravy pot ask waiting team for pie filling of the day

BUTTERMILK TURKEY BREAST BURGER (gfa) 19.5
marinated turkey breast, smoked crispy bacon, smoked cheddar, red pepper salsa, challah bun, chunky chips, slaw, pickled onion & cranberry mayo

ve - vegan
v - vegetarian
gf - gluten free

vea - vegan alternative
va - vegetarian alternative
gfa - gluten free alternative

TERRA

— AT TOTTINGTON —

DESSERTS

RHUBARB BREAD & BUTTER PUDDING SLICE	8.5
<i>poached rhubarb, light vanilla custard</i>	
TERRA SEASONAL CHEESECAKE	8.5
<i>layered seasonal cheesecake in a glass domed dish</i>	
CHESTNUT MONT BLANC (gf)	8.5
<i>chocolate shards, crispy meringue, chestnut mousse, chocolate sauce</i>	
RICH DARK CHOCOLATE ORANGE DELICE	8.5
<i>crispy meringue, orange gel & zest</i>	
WARM APPLE CRUMBLE TART (vea)	8.5
<i>vanilla ice-cream</i>	
ICE CREAM SUNDAE (gfa)	8.5
<i>fresh fruit, cream, chocolate crumb, sundae sauce</i>	
AFFOGATO (gf)	6
<i>add 25ml Disaronno Amaretto or Pedro Ximinez</i>	
CHEF'S MINI DESSERT WITH COFFEE/TEA	7
<i>ask for today's mini dessert</i>	
SUSSEX CHEESEBOARD	9
<i>sussex cheese selection, southdowns butter, artisan crackers, chutney & grapes</i>	

AFTER DINNER DRINKS

HOOGLY TEA	3.5
<i>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</i>	
NESPRESSO COFFEE	3.5
<i>Americano / Double Espresso / Flat White / Cappuccino / Latte / Macchiato</i>	
<i>alternate milks are available</i>	
BRANDY AND LIQUEURS	25ml 50ml
South Downs Brandy	6.5 13
Drambruie	5.5 -
Baileys Irish Cream	- 7
Harvey Bristol Cream	- 5.5
Port	- 5.5
Disaronno	6.5 8.5
Cointreau	6 8.5
Pedro Ximinez	- 5.5

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