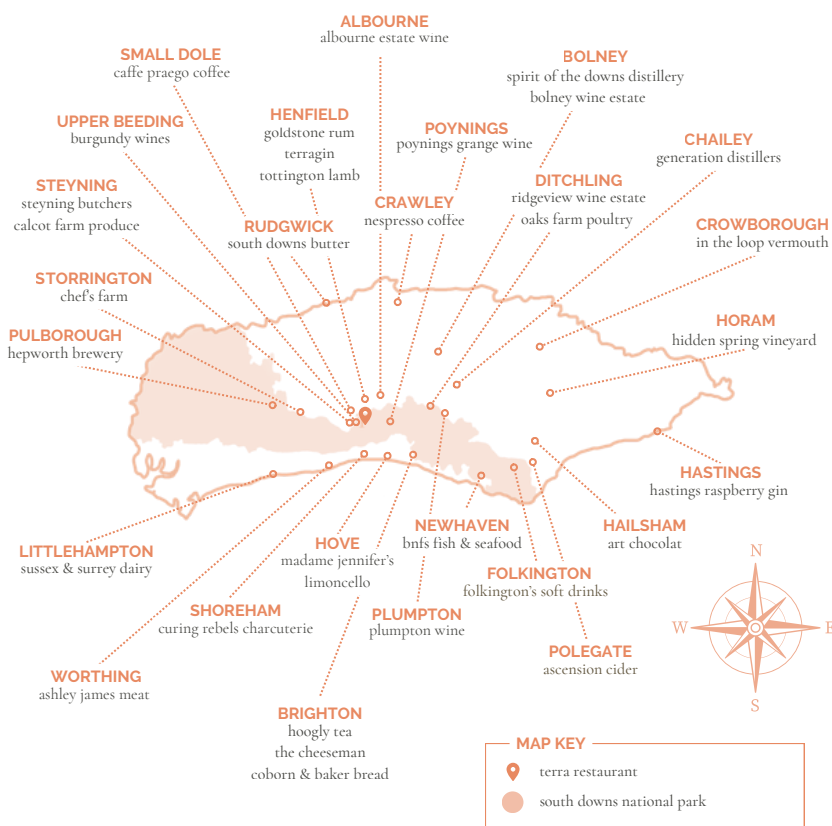


THE FINEST SUSSEX PRODUCE

*Ever wondered what we really mean by 'local ingredients'?
Check out our ingredients map of Sussex, where 90% of our
produce hails from.*

MAP OF SUSSEX



TERRA

— AT TOTTINGTON —

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.

passionate about food.

passionate about hospitality.

BEN ROWLAND
EXECUTIVE HEAD CHEF

STARTERS

Cream of sweetcorn soup with sweetcorn bhaji
& quince 9.5

Crab fritters dusted in dried elderberry with kohlrabi
& apple slaw 12

TERRA gin cured Chalk Stream trout
with fennel & juniper jelly, pink onions and shaved
horseradish 13

Nutbourne tomato salad with shave fennel, green
olives & roasted focaccia 10

Shallot tarte tatin with whipped chicken liver parfait
& pickled pear 11

**Please advise us of any special dietary requirements or allergens.
Discretionary 12.5% Service Charge will be added to your bill.**

TERRA

— AT TOTTINGTON —

MAINS

Winter squash, sage & black barley risotto with pumpkin seed granola & pickled blackberries 21

Wild mushroom, leek & Sussex Charmer suet pie with creamed potato & braised heritage carrots 24

Herb crusted fillet of John Dory in a broth of clams & celeriac with wilted sea greens 30

Pan-roasted rump of South Downs lamb with potato & apple terrine, crown prince squash, sprouting broccoli with anchovy butter 30

Confit duck leg with crushed baby potatoes, with black garlic, rainbow chard & burnt plum 28

To share

T-bone steak marinated in spelt koji with horseradish & watercress butter & crispy Jerusalem artichokes 90

SIDES

Roast baby potatoes with watercress mayonnaise 7

Chunky chips with fermented tomato sauce 7

Herb buttered greens with roast shallot 6

Butterhead leaf salad with Brighton Blue, sourdough crispbread & tarragon 7

**Please advise us of any special dietary requirements or allergens.
Discretionary 12.5% Service Charge will be added to your bill.**

RELAXED DINING

Warm Winter Squash & Golden Cross Salad with wilted Kale & Sweet Pickled Elderberries 18

Smoked Haddock Smokie with wilted butterhead leaf salad 16

Sirloin Steak, Mushrooms, Ripe Tomatoes, Chunky Chips & Peppercorn Sauce 38

South Downs Lamb Shepherds Pie with buttered seasonal vegetables 20

SIDES

Roast baby potatoes with watercress mayonnaise 7

Chunky chips with fermented tomato sauce 7

Herb buttered greens with roast shallot 6

Butterhead leaf salad with Brighton Blue, sourdough crispbread & tarragon 7

DESSERTS

Dark chocolate & salted caramel delice
with blackberries 10

Apple crumble pie with elderberry custard 9.5

Baked rice pudding with damson prunes soaked in
Somerset cider brandy 10

Fig & cardamom baked cream with confit quince
& ginger granola 10.5

CHEESE

Selection of Sussex cheese, sourdough crispbread,
house pickles & chutneys 15

Select three:

Sussex Charmer
Brighton Blue
Golden Cross
Baron Bigord
Sussex Slipcote

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 3.9

americano / double espresso / flat white / cappuccino /
latte / macchiato

alternate milks are available

Brandy & Liqueurs

We have a wonderful selection of dessert wines, brandy
& liqueurs, please ask your server for our drinks menu.

new: sussex boozy barista brandy & coffee liqueur!