

terre à terre
The **Festive Menu**

3 Courses **45.00** Per Person
With **Optional Extras** if you wish!

Available from Monday **25th**
November onwards

To Start

Homage to Fromage NG/VC

Caramelised manouri cheese dressed in sesame soy and thyme maple, served with sticky roast figs and roast caraway carrots, shallots, bitter leaves, chestnut, buckwheat crumble and crispy fried onions.

Salsify filocigars VC

Confit salsify rolled in red miso powder with lashings of pecorino, cardamon seeds and lemon zest, rolled into filo pastry and fried until crispy. Tear and dunk into rose smoked tomato harissa mayonnaise.

Whata Charmer

Twice baked Souffle full of Sussex Charmer cheese and truffley mushrooms, served with a porcini and leek mornay sauce, served with leaves pickled Enoki and mustard seeds.

Main Courses

Sneaky Peeking Steamers VC

Steamed rice buns stuffed with Szechuan marinated halloumi and ginger bok choy, with kimchi Chinese cabbage, lapsang souchong pickled watermelon, a miso chilli sauce and pickled daikon radish. **Vegan choice** - Halloumi replaced with teriyaki tofu.

Pigeon Pea Pastilla VC/NGC

Crispy pastry filled with savoury pigeon peas and mushroom walnut ragout, served with smoked potato cream, scrumptious beet borani, brussel sprouts both raw and fried with gunpowder cranberry dukkha, finished with a mushroom and tamarind gravy.

Riso al Salto NG

Crispy saffron carnaroli rice frittata served with Aged Grana Padana and Jerusalem artichoke fondu cream, topped with pickled Jerusalem artichokes, black garlic catsup and crispy garlic and fried curry leaves.

Nibble While You Wait...

OPTIONAL EXTRAS

Nocellara Olives V/NG

Wasabi Crusted Cashews V/NG

Tamari Drenched Sunflower and Pumpkin Seeds V/NG

5.50 each or 12.00 for all three

Fresh & Fabulous Herb Focaccia V 7.95

Simply served with virgin olive oil and aged balsamic.

Deep Fried Lavash

Tanoor Bread Crisps V 7.95

Sprinkled with spice dust and fresh coriander, served with aubergine zhuganoosh, like babaghanoush only better!

Chips & Sides

OPTIONAL EXTRAS

Hot Salty Frits V/NGC 6.95

Served with aioli or ketchup.

Carrot and Kholrabi, ginger and yuzu dressed thread salad V/NG 8.50

Served with a smooth, tangy edamame, wasabi cashew yuzu pesto; finished with puffed rice wakame cracker shards, dusted with hibiscus, amchur and nori salt.

Sautéed Cream of Spinach VC/NG 6.95

Buttered sautéed spinach with cream, garlic, nutmeg and a parsley sauce.

Smoking Cider Celeriac V/NG 7.50

Delicious cider agave glazed braised smoked salt baked celeriac, served with cauliflower puree, fresh apple, rocket oil and artichoke sage crisps.

Caraway in a Manger V/NG 7.95

Leafy salad of roast caraway carrots, shallots, bitter leaves, chestnut, buckwheat crumble & crispy fried onions.

PLEASE TURN OVER
FOR OUR **PUDDING CHOICES**

pudding

Figgy Noggin Pudding VC / NGC

Hot figgy Christmas pudding served with sweet sherry and ginger nutmeg noggin custard, baked vanilla quince & tangy Damson ice cream.

Sonhos de Abóbora V

Portuguese Christmas Pumpkin Dumpling Doughnuts smothered in a syrup of Portuguese brandy, sea salt and orange cinnamon sugar served with poached apricots halves and Halva Parfait.

Frozen VC / NGC

Our house-made ice creams and sorbets garnished with a matching sweet something. Ask your server what we are showcasing today!

Truffles

OPTIONAL EXTRAS

Uno Truffle 2.00

Truffle Shuffle Roulette (3 Truffles) 5.00

Box of Truffles (12 truffles) 12.00

Boxed and ready for you to take home or give as a gift...

Truffle Choices :

- Razza Jazza V / NG
- Boozy Rum V / NG
- Salt Caramel NG

Dietary Keys

V = **Vegan** | VC = **Vegan Choice**

NG = **No Gluten** | NGC = **No Gluten Choice**

Please inform us of any **allergies / dietary requirements** before ordering. Every effort is made to accommodate guests with food intolerances and allergies.

With an open kitchen we are unable to guarantee that dishes will be completely allergen-free. For guests with a nut allergy - we kindly request 72 hours notice.

The Cheese Board 16.00

or £5 supplement instead of dessert

Three of the best British farmhouse cheeses served with our black onion seed crackers, pinhead oatmeal biccies, slow sun dried figs wrapped in chestnut leaves and terre à terre fruit membrillo and chutneys.

Try with the Reserve Port!

1. **Organic Godminster Cheddar, Somerset**

(Cows milk / Pasteurised)

2. **Organic Brighton Blue**

(Cows milk / Pasteurised)

3. **Wigmore soft Ewe's cheese, Riseley, Berkshire**

(Sheeps Cheese / Un-Pasteurised)

Liquid Puddings

That Pack A Punch!

OPTIONAL EXTRAS

Espresso Martini V / NG 12.95

Espresso shot shaken with coffee liqueur, vodka and a dash of sugar. Perfect!

Lemon Meringue Pie VC / NG 12.95

Walcher Organic Limoncello shaken hard with Organic Vodka, fresh Lemon Juice and double cream.

Chocolate Orange Martini V / NG 12.95

Organic vodka shaken with Creme de Cacao, Cointreau and dark chocolate.

Dessert Wines, Port & Sherry

Also available by the bottle.
Ask your server!

Sauternes AOC - Chateau Dudon V
50ml gl - 8.00 / 75ml gl - 8.50

Pedro Ximenez - Piedras Luenga V
50ml gl - 6.50 / 75ml gl - 7.50

Finest Reserve Port - Casal dos Jordoos V
100ml gl - 8.90