

terre à terre

THE VEGETARIAN & VEGAN RESTAURANT

INCLUDES A
COMPLEMENTARY DRINK
FOR EACH GRADUATE

LET US HELP YOU CELEBRATE

GRADUATE DAY

GRADUATES HAVE A DRINK ON
US

2 COURSES £32

3 COURSES £42

A discretionary service
charge of 10% is added
to bills for parties of 5
and over

STARTERS

O-live & Let Live

Lip-smacking deep-fried olives, coated in crispy Panko crumb and Twineham Grange cheese. Served with a tangy dunk of buttermilk ranch dip, full of mascarpone, red chilli and fresh coriander; finished with lemon juice, chives and chilli flake paprika.

Victoria Dhokla V / NG

Khman curry leaf mustard steam channa cakes, rolled in chaat spice and filled with sticky aubergine lime pickle and coconut curry leaf chatni. Served with a hot channa masala, date amchur tamarind sas, finished with curry leaves and chaat spice.

MAINS

Better Batter

Soft buttermilk soaked halloumi dipped in chip shop batter, served with a vodka-spiked preserved plum tomato, bright fresh pea mint hash with pickled quails egg, sea salad tartar and salty frits, with lemony Yemeni relish.

Rosti Revisited VC / NG

Crispy fried potato, onion and garlic rosti, topped with sautéed buttered spinach, finished with cream, garlic, parsley and nutmeg, topped with a soft poached egg and toasted mustard rarebit topping.

DESSERTS

Churros VC

Cinnamon sugar spice dusted doughnut straws served with star anise cherry dunk, salt caramel sticky dipper and warm dark chocolate dunker. Finished with extra brute cocoa powder.

A Beautiful Pear V

A conference pear and frangipane tartlet on a layer of toasted flaked almonds; served with a white chocolate and amaretto ice cream, salted miso caramel and a drizzle of white chocolate, vanilla ganache and lemon balm.

DRINK CHOICE

Prosecco Giol V

DOC Treviso, Spumante, Italy / GOLD AWARD

Delicate and dry in the mouth, balanced fresh apple flavours with lower alcohol (11% vol)

Vermouth

Organic Sol Luna Bianco, Italiano, Di Gran Classe. Ice cold with lemon and cucumber, the perfect refreshing aperitif.

Spider Monkey IPA V

Black Isle Brewery / 5.6% (330ml CAN)

Organic and unfiltered, this pale gold IPA has tropical notes of Pawpaw and Pineapple.

Negroni

Organic juniper green gin, mixed with Rossi vermouth, Campari, a dash of bitters, an orange. twist and bay. A botanical belter.

Cool Blonde Lager V / NG

Hepworth Brewery Horsham, Gluten Free / 5% (330ml)

A long powerful brew with a firm body & head.

The Mighty Booch V

Lemon and ginger tea herbal infusion with agave syrup, poured over ice and topped with organic lime and sea salt kombucha. OR Some Beautiful Bubbles

Reidenburger Doden Nul Beer V

LOW ALCOHOL | 0.5% (330ml)

Excellent fruity, and hoppy low alcohol craft beer (IPA).

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 other than (v/vc) will be completely allergen-free. Nut allergy - we require 72 hrs prior notice.