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terre à terre

# SHARING PARTY MENU

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For parties of 6 guests or more

VEGAN & GLUTEN FREE CHOICES AVAILABLE

£39 Per Person

## Terre à Tapas vc / ngc

**Oishii Kinoko** (v) Onigiri sushi rice with black sesame seed salt on mushroom and fresh ginger, ume plum and tamari hash; topped with pickled ginger, crispy onion and shichimi Togarash crumble and pickled shitake shiso. **Victoria Dholka** (v / ng) Khaman curry leaf mustard steam channa cakes, rolled in chaat spice and filled with sticky aubergine lime pickle and coconut curry leaf chatni, date amchur tamarind sas, finished with curry leaves and chaat spice. **Better Batter** Soft buttermilk soaked halloumi dipped in chip shop batter, served with vodka spiked preserved plum tomato, sea salad tartar and finished with lemony Yemeni relish. **Karekatsu Smoked Tofu** (v / ngc) Deep fried and basted with teriyaki, topped with sweet potato katsu, crispy seaweed, smashed cucumber, crispy onions and crunchy pangrattato. **A Salad Of Sesame Ginger Dressed Carrot & Kholrabi Threads** (v / ng) Served with a smooth, tangy edamame, wasabi, cashew & yuzu pesto. Finished with puffed rice wakame cracker shards, dusted with a hibiscus, amchur and nori salt. **Charred Aubergine Zhuganoush** (v / ngc) like babaghanoosh only better served with deep fried lavash tanoor bread crisps sprinkled with spice dust.

**Vegan Option - Cauliflower Za'atar** (v / ng) replaces the Better Batter, Hot cauliflower florets in a light cider batter, rolled in Za'atar sesame spice salt, served with a roast red capsicum, tamarind, Aleppo pepper and coconut sauce, and a cauliflower lemon puree, finished with citrus dressed fresh fennel, pomegranate, dill, and sultana salad

Served with...

## Hot Salty Frits vc / ngc

Sizzly salty chips served with either a zesty burned butter aioli or organic ketchup  
*\*We have vegan mayo too... If you fancy, do just ask. To finish...*

## Sweet Sharing Plate vc / ngc

**Snap, Crackle & Choc**, deep rich 70 % cacao mousse on a toasty hazlenut praline and chocolate shortbread. **Plump Polenta Orange Olive Oil Cakes** with moreish mouthfuls of juniper damson and vanilla Chantilly. **Crème de Cacao Brandy Alexander milkshakes**, mandarin sorbet and **Raspberry truffles**. Finished with raspberry sugar dust, baby sorrel and minty shiso shoots.

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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.

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THIS MENU MAY CHANGE PERIODICALLY