

# TERRE À SHARE

TAPAS, CHIPS & WINE CARAFE vc / ngc

£26 Per person

£22 Non-alcoholic

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The Terre à Tapas served with hot salty frits with aioli or ketchup & a 500ml carafe of organic wine to share..

**KFC** (v / ng) Korean fried cauliflower, rolled in tamari black vinegar molasses and sesame. Served with a smooth and tangy miso and aduki ume plum hummus, soured daikon, kale crisps and kicking a kimchi. **A Star Is Corn** (v / ng) Deep fried corn cakes rolled in smoked paprika bang spice, topped with avocado cream, chilli chelly jelly, served with bbq sweetcorn ribs and jalapeno corn cream, finished with fresh zesty oregano coriander and lime mojo. **Better Batter** (vc / ngc) Soft buttermilk soaked halloumi dipped in chip shop batter, served with vodka spiked preserved plum tomatoes, 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 rice puffs. **A Salad Of Sesame Ginger Dressed Carrot & Khol Rabi 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.

## Choice of Wines

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- **Amphorum**, Mureda Alimentation, Spain, 2019 v  
*Sauvignon Blanc and Verdejo. Balanced, fresh and fruity with notes of pears and apricots.*
- **Bodegas Mureda**, Tierra de Castilla, Spain 2018 v  
*Syrah intense fruitiness with subtle wood note. Juicy, well structured, with a hint of pepper.*

For our Non-alcoholic options please see 'Non-Alcoholic Cocktails' on Page 4 of the drinks menu

*Not suitable for guests with nut allergies / Additional side dishes and puddings can be ordered from the á la carte menu. Only served in multiples of two / Not in conjunction with any other offer/discount and not available to parties over 6 guests.*

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SERVED FROM 12PM TO 6PM



TWO COURSES £18.85

TOTALLY VEGAN

SERVED FROM 12PM TO 6PM

PLANTYFUL MENU

## MORE VEG FOR LESS WEDGE, TO PRESERVE YOUR POCKET

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### TO START :

**Deep Fried Sweetcorn Cakes** (v / ng) - Topped with avocado, and chilli chelly jelly, served with jalapeno corn cream and a gazpacho salad of fresh tomatoes, cucumbers, red onions, finished with rocket, a splash of fresh and zesty oregano coriander and lime mojo.

**Seared Oyster Mushroom** (v) - Steeped in beefy tea, served with a fresh pea cream barley orzotto and lemon cream, finished with Roscoff pickled onion, fennel oil, fresh peppery watercress.

**Karekatsu Smoked Tofu** (v / ng) - Deep fried and basted with teriyaki, topped with sweet potato katsu, crispy seaweed, smashed cucumber, crispy onions, and rice puffs served with a sesame ginger dressed salad of carrot and khol rabi, tangy edamame, wasabi cashew yuzu pesto.

### TO FINISH :

**Terry Berry Brûlée** (v / ng) - Lemon verbena scented crème brûlée served with fresh and tisane-soaked strawberries, lavender shorty and lumpy bumpy ice berries.

**Churros** (v) - Cinnamon sugar spice dusted doughnut straws served with vodka cherries, warm chocolate and salt caramel dunk. Finished with extra brute cocoa powder.

**Sorbets** (v / ngc) - Our house-made sorbets garnished with a matching sweet something. Please ask your server what we are showcasing today.

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