

terre à terre

THE VEGETARIAN RESTAURANT

À LA CARTE

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 please.

V = VEGAN | VC = VEGAN CHOICE | NG = NO GLUTEN | NGC = NO GLUTEN CHOICE

WHILE YOU WAIT, THINK & DRINK

Try a glass of our...

Oxney Estate Sparkling Wine v

Organic Chardonnay, Pinot Noir Meunier. Fresh & approachable style, flavours of red apple, pear and toasted brioche.

Oxney Estate Sparkling Rose v

Organic Chardonnay, Pinot Noir Meunier. Flavours of wild strawberry, redcurrants, and cherry. With a smooth texture, clean, crisp and citrusy.

125ml glass 12.50 | 175ml glass 14.50 | Bottle 49.50

Vermouth v

Organic Sol Luna Bianco, Italiano, Di Gran Classe.

Ice cold with lemon and cucumber, the perfect refreshing aperitif. 9.25

Nearly Negroni v

Organic juniper green gin, mixed with Rossi vermouth, Amaro, a dash of bitters, an orange twist and bay. A botanical belter. 12.25

With a little nibble...

Wasabi Crusted Cashews v/NG

Roasted cashews rolled in fiery wasabi dust

Nocellara Olives v/NG

Fleshy and fabulous.

Roasted Tamari Seeds v/NG

Slow Roast Pumpkin and Sunflower seeds, drenched in umami rich Tamari

Dig into all the above for 12.00 or 5.50 individually

Fresh & Fabulous Herb Focaccia v

Our fresh and fabulous herb focaccia lovingly handmade simply served with extra virgin olive oil and aged balsamic vinegar. 7.95

Aubergine Zhuganoosh with spiced and fried Lavash Crisp Bread v/NGC

Charred aubergine, tahini, and coriander Zhuganoosh dunk, scattered with pomegranate beads and molasses, Aleppo and Ras El Hanout pepper and Sumac salt served with Lavash spice fried crisp bread. *non-gluten choice* - lavash crackers replaced with scrunchy seaweed rice crackers 8.90

TERRE À TAPAS VC/NGC

LET US TAKE YOU ON A JOURNEY AROUND OUR MENU
WITH OUR HAND PICKED SELECTION OF DISHES

Onigiri Oishii Kinoko V / NGC

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 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 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.

Our tapas plate can served vegan by replacing the Better Batter with:

Who's Shroooming Who? V/NG

Smoked mushroom and preserved smoked tomato croquettes, crispy on the outside, packed with full on smokey pokey flavour. Served with leek and tattie vichyssoise and lemon tang.

23.95 per person

Only served in multiples of two

We apologise that our tapas plate is not suitable for nut allergy sufferers

STARTERS & SMALL PLATES

Mouth watering individual starters or buddy them up with each other to make a feast. We suggest that you select three choices per person as the main event or one with some nibbles as a starter. We are always on hand for advice and hope that you enjoy.

O-live and 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 10.85

Karekatsu Smoked Tofu V / NGC

Deep fried and basted with teriyaki, topped with sweet potato katsu, crispy seaweed, pickled cucumber, crispy onions and pangrattato. Served with a sesame ginger dressed salad of carrot and khol rabi, tangy edamame, wasabi cashew yuzu pesto. 11.50

Sneaky Peeking Steamers VC

Two steamed rice buns stuffed with Szechuan marinated halloumi and ginger bok choy, with kimchi Chinese cabbage, lapsang souchong pickled watermelon, a miso chilli sauce & pickled daikon radish. **Vegan choice** Halloumi replaced with Szechuan mapo tofu 11.95

Double up to make a delicious main course 22.00

Burrata Crack and hot fat Focaccia Croutons NGC

Beautiful burrata, fresh and creamy, seasoned and doused with Frantoio Cutrera extra virgin olive oil, and kalamata salt. Served with salt baked pickled beetroot and walnut tarator, walnut crack and endive; finished with rocket and smoked tomato with citrus oil.

Non-Gluten Option - Croutons replaced with seaweed rice crackers 12.95

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. Served with a hot channa masala, date amchur tamarind sas, finished with curry leaves and chaat spice. 11.95

Sides and Companion Dishes

Magical Mushrooms V / NG

Warm shimeji mushrooms, seared and seasoned with toasty garlic shards, served with Jerusalem artichoke purée, mushroom truffle jus and finished with artichoke sage crisps and sage oil 7.80

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 hibiscus, amchur and nori salt 8.50

MAINS

We are the Champignons V / NG

Crispy fried potato, onion and garlic rosti, topped with king oyster and shimeji mushrooms, sautéed black cabbage, a soused shitake and a hint of chilli. Accompanied by a Jerusalem artichoke purée and artichoke crisps. Surrounded by a decadent truffled mushroom jus, crispy sage and sage oil 23.50

Crown Prince & Sussex Blue Cloud Rotollo

Crown Prince pumpkin and Blue Cloud Gorgonzola rolled in pasta sheets and poached; topped with noisette sabayonne, toasted crumbs and crispy onions, served with thymey onion cream broth, sage and Koji honey. With toasted almond Ajo Blanco, Szechuan pear and Gewurtztraminer jelly joos and skin baked shallot with Bay Salt 22.50

Sneaky Peeking Steamer VC

Four steamed rice buns stuffed with Szechuan marinated halloumi and ginger bok choy, with kimchi Chinese cabbage, lapsang souchong pickled watermelon, a miso chilli sauce & pickled daikon radish. Vegan choice Halloumi replaced with Szechuan mapo tofu 22.00

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 thick chips, with lemony Yemeni relish. 20.75

Rosti Spinach 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. **Vegan choice** - Poached egg replaced with hot tamari drenched tofu deep fried and rolled in plummy hoi sin and toasted sesame seeds. 20.50

More Sides and Companion Dishes

Chips V/NGC

Sizzly salty chips served with either a vegan aioli or organic ketchup 6.95

**We have vegan mayo too... If you fancy, do just ask.*

Pea & Mint Hash VC/NG

Pea & mint hash with creamed pea purée, lemon, parsley and peppered pea tendrils. 5.85

Sautéed Cream of Spinach VC/NG

Buttered sautéed spinach with cream, garlic, nutmeg and a parsley sauce. 6.95

V = VEGAN | VC = VEGAN CHOICE | NG = NO GLUTEN | NGC = NO GLUTEN CHOICE

PUDDINGS

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 10.95

Perfect with a glass of rich dark, sweet Pedro Ximenez (V) 7.95 (75ml)

Snap, Crackle & Choc V / NGC

Deep rich 70% cacao mousse on a toasty hazelnut praline and chocolate shortbread, served with mandarin sorbet. Finished with tiny pink pepper berry aqua faba meringues, chocolate crack shards and dusty Satongo twigs 10.75

Perfectly paired with a glass of opulent, honey sweet Sauternes 8.50 (V) (75ml)

Frangipane Sizzle Dates V / NG

Medjool dates crammed with almond marzipan and sizzled. Served with a cinnamon citrus zest, fennel seed syrup and a pomegranate bead, orange and grapefruit fillet salad and a mint tisane granita 9.95

Churros VC

Cinnamon sugar spice dusted doughnut straws served with vodka cherries, salt caramel sticky dunker and warm dark chocolate dipper. Finished with extra brute cocoa powder. 10.70

House Ice Creams & Sorbets VC / NGC

Our house-made ice creams and sorbets garnished with a matching sweet something. Please do as what we are showcasing today. 9.95

Frisky Five "Better Than Petit Fours"

A sweet plate of our seasonal handmade sweet treats and little biccies. Ask your server for today's selection. Try with a shot and a short. 9.95

Alco - Affogato VC / NGC

Vanilla ice cream simply served with a single shot of espresso and a single shot of booze of your choice. 10.95 plus shot | 8.75 without a shot.

Sweet Sharing Plate VC / NGC

Snap, Crackle & Choc, deep rich 70 % cacao mousse on a toasty hazelnut praline and chocolate shortbread. Plump Polenta Orange Olive Oil Cakes with moreish mouthfuls of juniper damson and vanilla Chantilly. Mini cinnamon sugar coated Churros with a chocolate salt caramel dipping pot and vodka cherries. Crème de Cacao Brandy Alexander milkshakes, mandarin sorbet and Raspberry truffles. Finished with raspberry sugar dust, baby sorrel and minty shiso shoots. 17.00 Per Person (Only served in multiples of 2)

**Apologies but this dish is not suitable for guests with nut allergies.*

V = VEGAN | VC = VEGAN CHOICE | NG = NO GLUTEN | NGC = NO GLUTEN CHOICE

LIQUID PUDDINGS

That Pack a Punch! 12.50

Espresso Martini V/NG

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

Lemon Meringue Pie VC/NG

Walcher organic Limoncello shaken hard with organic Vodka, fresh lemon juice and double cream. **Vegan Choice** - plant based cream, replaces double cream

Chocolate Orange Martini V/NG

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

THE CHEESE BOARD

The Best of British Farmhouse Cheeses 16.00

Three outstanding cheeses served with our black onion seed crackers, pinhead oatmeal biccies, slow sun-dried figs wrapped in chestnut leaves, Terre à Terre fruit membrillo and chutneys. Try with our Finest Reserve Port - Casal dos Jordoos v 100ml 8.90

Organic Godminster, Somerset Cow's milk - Pasteurized.

Vintage Cheddar. Firm pressed with a smooth texture. Rich, mellow and extremely creamy in flavour.

Organic Brighton Blue, Cow's milk - Pasteurized.

Slightly open semi-soft texture, mellow blue flavour, and slightly salty finish

Flower Marie, Sussex Sheep's Cheese - Un-Pasteurized

A delicate little artisanal cheese where the milk is sourced from a herd of Friesland-Dorset sheep. This aromatic cheese is mushroomy, sweet and slightly citrusy in flavour with a soft texture and a bloomy, pinkish rind.

CHOCOLATE TRUFFLES

- Salt Caramel NG
- Raspberry tang soft centre V / NG
- Boozy Rum V/NG

* Have a glance at our shelves on your way out, we have all sorts of goodies for take away or delivery.

A Single Truffle VC/NG- 2.00 each

Truffle Shuffle Roulette VC/NG (Three Truffles) - 5.00

Boxes of Hand Made Chocolate Truffles VC/NG - 12.00 per box

Twelve delicious truffles in each box. Boxed and ready for you to take home or give as a gift.

Please turn the page for hot drinks, whisky, liqueurs and digestifs!

COFFEE, TEA & DIGESTIFS

Organic Coffee

Our coffee is organic and fairly traded L' Artigiano Fiori supplied by local roasters Black Rock Coffee.

Long Black 3.95 / Flat White 4.85 / Cafe Latte 4.85 / Cappuccino 4.85 / Mocha 4.95
Hot Choc Montezuma 4.95 / Oat Milk Montezuma Hot Choc 4.95 / Espresso 3.70
Macchiato 3.85 (Extra Shot 70p) / Organic Yannah 3.95

Plant based milk replacements : Soya or Oat

Liqueur Coffee VC 11.50

IRISH - Whisky / FRENCH - Cafe du Cognac
MEXICAN - Cafe Liqueur / ENGLISH - Ditchling Toffee Vodka

Organic Loose & Herb Tea

Our selection of single-estate teas and infusions to suit every taste.
Please ask your server for our selection of loose and herb teas.

Pot of Tea - Small 4.75 / Large 6.25

Organic Dessert Wines, Port & Sherry

Available by the bottle - ask your server!

Sauternes AOC - Chateau Dudon (75ml) V	8.50
Pedro Ximenez - Piedras Luenga (75ml) V	7.95
Finest Reserve Port - Casal dos Jordoos (100ml) V	8.90

Whiskey, Liqueurs & Digestifs

Ditchling Toffee Vodka (50ml)	9.50
Organic Papagayo Rum - White Anjem (50ml) V	9.50
Woodford Reserve Kentucky Bourbon Whiskey (50ml) V	11.00
Benromach Speyside Single Malt Scotch (50ml) V	11.00
Walcher Grappa (25ml) V	6.50
Walcher Limoncello (25ml) V	6.50
Gibsons Organic Blackcurrant Liqueur (25ml) V	6.50
Breaky Bottom Local Sussex Cassis (25ml)	6.00
Destillerie Dwersteg Organic (25ml) - Amaretto vg / Café Liqueur vg / Cafe Crème	6.50
Frangelico Hazelnut, Herbal Liqueur (25ml)	6.50
Guy Pinard Cognac VSOP (25ml) V	6.00
Domaine de Saoubis Bas Armagnac (25ml) V/NS/BIO/DY	7.00