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

terre à terre

THE VEGETARIAN RESTAURANT

Est. 1993

Liquid Puddings

THAT PACK A PUNCH!

Espresso Martini v/ng 12.50

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

Chocolate Orange Martini v/ng 12.50

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

Lemon Meringue Pie vc/ng 12.50

Walcher Organic Limoncello shaken hard with Organ Vodka, Fresh Lemon Juice and Double Cream..

Dessert Wines, Port & Sherry v Available by the bottle - Ask your server!

- Sauternes AOC - Chateau Dudon - 2011 £8.00 (50ml) | £8.50 (75ml)
- Pedro Ximenez - Piedras Luenga £6.50 (50ml) | £7.95 (75ml)
- Finest Reserve Port - Casal dos Jordoos £8.90 (100ml)

Whisky, Liqueurs & Digestifs Organic

- Ditchling Toffee Vodka Single 25ml £6.50 / 50ml £9.50
- Organic Papagayo Rum - White Anjem v Single 25ml £5.50 / 50ml £9.50
- Woodford Reserve Kentucky Bourbon Whiskey v Single 25ml £7.00 / 50ml £11.00
- Benromach Speyside Single Malt Scotch v Single 25ml £7.00 / 50ml £11.00
- Walcher Grappa v (25ml) £6.50
- Walcher Limoncello v (25ml) £6.50
- Gibsons Organic Blackcurrant Liqueur v (25ml) £6.50
- Breaky Bottom Local Sussex Cassis (25ml) £6.00
- Destillerie Dwersteg Organic - Amaretto v / Café Liqueur v / Cafe Crème (25ml) £6.50
- Frangelico Hazelnut, Herbal Liqueur (25ml) £6.50
- Guy Pinard Cognac VSOP v (25ml) £6.00
- Domaine de Saoubis Bas Armagnac v, ns, bio, dy (25ml) £7.00

Terre à Tier Tea

AFTERNOON TEA AT TERRE À TERRE

This menu is all about that wonderfully indulgent time between lunch and dinner where we can all eat what we like but especially enjoy cake! We are also delighted to offer a selection of our single-estate organic fine loose teas and infusions to suit every taste.

Enjoy a multi tiered feast! Our afternoon tea experience includes one savoury plate served first, followed by three tiers of sweet delights with a choice of tea or coffee.

£29 per person

Upgrade to **Terre à Tipple Tier Tea**

Includes a glass of Prosecco or a Pudding Cocktail and Tea or Coffee of course!

£37 per person

We sell vouchers for our
Terre à Tier Tea and **Terre à Tipple Tier Tea**.
The perfect celebration gift!

Terre à Tier Tea

VEGETARIAN AFTERNOON TEA

£29 per person

Includes a choice of tea or coffee!

Served first...

Savoury Plate

Steamed rice bun stuffed with Szechuan marinated halloumi, with kimchi Chinese cabbage, lapsang souchong pickled watermelon and cucumber, a miso chilli sauce and spring onion garnish.

Victoria Dholka (v/ng) Khaman curry leaf mustard steamed channa cakes, rolled in chaat spice & filled with sticky aubergine lime pickle & coconuy curry leaf chaatni , date amchur tamarind sas, with curry leaf chaat spice.

Seaweed rice cracker with pickled vegetables.

To follow...

Sweet Tiers

1. Orange & almond polenta cake served with clementine sorbet and pomegranate molasses, pink peppered meringue, coconut cream, toasted coconut and baby sorrel.
2. Chocolate hazelnut truffle cake and praline served with a whipped dark chocolate mousse. Mini Brandy Alexander and a Razza Jazza truffle.
3. Our traditional tier of tea soaked sultana scone served with vanilla strawberry jam and clotted cream.

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1.

Lapsang Souchong

Black Tea from Fujian in China.

A bright and lively appearance delivering a smooth crisp character with the remarkable heady aroma of a pine and oak wood fire. The intense smoky cup of a high quality Fujian Lapsang is second to none, mysteriously miraculous, a feast for the taste buds.

Wuyi Rock Oolong

Wild Traditional Oolong Tea from Fujian in China.

This wild grown tea imparts a raw flavour note. The tea bushes are ancient, grown amongst the mountain's rocky outcroppings for generations on this pristine world heritage site. This exceptional tea may be brewed between 3-5 times. One of the purest teas in the world.

Jasmine Gold Dragon

Steamed Green Tea infused with midnight picked Jasmine from Jiangxi in China.

Exquisite, abundant Jasmine character on a seasonal green tea. This Jasmine flavour is only possible with midnight May flowers. A refreshing and balanced tea. Classic tea that celebrates tea making and drinking as an art.

Peacock

Green Tea from Jiangxi in China.

This luxurious tea delivers delicious green tea character, lightly vegetative and fruity, refreshing and clean and emerald in colour. The finest crop is plucked in the early season (March/April).

Bancha

Green Tea from Shizuoka in Japan.

Fresh green flavour and colour explodes in your mouth tempered with hints of sweet pear. Characterized by coarse, wide leaves producing a robust and full flavoured cup, for many centuries Bancha was the most commonly consumed beverage in Japan.

Small Pot **£4.50** | Large Pot **£5.90**

For herb & fruit teas see page 4

6.

Terre à Tier Tea

NO GLUTEN AFTERNOON TEA

£29 per person
Includes a choice of tea or coffee!

Served first...

Savoury Plate

Oishii Kinoko, onigiri sushi rice with black sesame seed salt on mushroom and fresh ginger, ume plum and tamari hash; topped with pickled ginger, crispy

Victoria Dholka (v/ng) Khaman curry leaf mustard steamed channa cakes, rolled in chaat spice & filled with sticky aubergine lime pickle & coconut curry leaf chaatni, date amchur tamarind sas, with curry leaf chaat spice.

Seaweed rice cracker with pickled vegetables.

To follow...

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2. Chocolate hazelnut truffle cake and praline served with a whipped dark chocolate mousse. Mini Brandy Alexander and a Razza Jazza truffle.
3. Our traditional tier of tea soaked sultana scones served with vanilla strawberry jam and clotted cream.

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Drinks

Organic Fine loose Tea (See page 5 & 6)

Small Pot £4.75 | Large Pot £6.25

Herb & Fruit Teas lot loose

Small Pot £4.75 | Large Pot £6.25

Rooibos | Chamomile | Peppermint | Lemon & Ginger | Wild berry | Fresh Lemon | Mint | Ginger

Coffee Organic

Our coffee is fairly traded, roasted, blended and ground for us locally by Black Rock Coffee. (Soya and oat milk available)

Long Black £3.70 | Flat White £4.85 | Cafe Latte £4.85 | Cappuccino £4.85

Mocha £4.95 | Espresso £3.70 | Macchiato £3.85 | Extra Shot 70p

Yannoh Organic £3.95

Liqueur Coffee

Irish (Whisky) | French (Cafe du Cognac) | Mexican (Cafe Liqueur) £11.50

Hot Choc Montezuma (Soya and oat milk available) £4.95

Juices

Oakwood Farm Organic Apple Juice £4.50 | Cranberry Juice £4.50

Tart Cherry Juice £4.50 | Fresh Orange Juice £4.50

Tea

ORGANIC, FINE & LOOSE

We are delighted to offer a selection of our organic single-estate teas and infusions to suit every taste. Each type of tea enjoys a completely unique brewing method or service style. All of our selected teas have a rich antioxidant and polyphenol content and are medium in caffeine levels.

Assam (Tippy Golden Flowery Orange Pekoe)

Indian Black Tea from Assam

This tea is flavourful with superb astringency and a jammy profile. Expansive malt character opens with milk. It ranks among the finest black teas on the market. As such, it possesses all the nuance and depth of a fine wine.

Ceylon

Pekoe Black Tea from Nuwara Eliya in Sri Lanka.

A classic tea, light yellow with hints of delicate floral notes. Lovely tea for afternoon tea parties. Uva and Nuwara Eliya are Sri Lanka's highest elevation tea growing regions and are world renowned for some of the finest teas in the world, especially when they are at their seasonal best.

Darjeeling (Tippy Golden Flowery Orange Pekoe)

Indian Black Tea from Darjeeling.

Flavoursome muscatel character with a complex bouquet that reaches right out of the cup, a bright light tea a true representation of India's champagne district. Harvested in June, known as the 2nd flush and delivering a more fully developed flavour.

Earl Grey

Flowery Pekoe Black Tea from Uva in Sri Lanka.

Bright and coppery cup with natural Bergamot aroma. Earl Grey tea is enjoyed the world over by people who appreciate its depth of character, sweet citrus notes, and palate cleansing finish.

Terre à Tier Tea

VEGAN AFTERNOON TEA

£29 per person

Includes a choice of tea or coffee!

Served first...

Savoury Plate

Steamed rice buns stuffed with Szechuan mapo tofu and ginger bok choy, with kimchi Chinese cabbage, lapsang souchong pickled watermelon, a miso chilli sauce and spring onion garnish.

Victoria Dholka (v/ng) Khaman curry leaf mustard steamed channa cakes, rolled in chaat spice & filled with sticky aubergine lime pickle & coconut curry leaf chaatni, date amchur tamarind sas, with curry leaf chaat spice.

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