
terre à terre

THE VEGETARIAN RESTAURANT

Est. 1993

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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 please.

TERRE À TAPAS

£20.90 Per Person

Terre à Tapas vc / ngc

A selection of dishes from around the menu to share.

Includes :

Hot Plate

KFC (v / ng) Korean fried cauliflower, rolled in tamari black vinegar molasses and sesame, served with kicking kimchi, a smooth but tangy chestnut ume plum sauce, soused daikon, and kale crisps. **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.

Cold Plate

Charred HARRISA & Tomato Aubergine (v / ng) Packed to the gunnels with smoked tomatoes and smoked paprika with ancho and Kashmiri chillies, caraway and anise. Hot, heady and delicious with sumac chickpeas served on Zhuganoush, like baba ghanoush only better. **Truffled Mushroom Walnut Puy Parfait** (v / ngc) Rich and deliciously moorish, topped with clarified soft leaf herb truffle butter served with black onion seed shards. **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.

Only served in multiples of two.

Not suitable for guests with nut allergies.

WHILE YOU WAIT

NIBBLES

Wasabi Crusted Cashews <small>v / ng</small>	£5.50
Marinated Mixed Olives <small>v / ng</small>	£5.50
Tamari Drenched Sunflower & Pumpkin Seeds <small>v / ng</small>	£4.90
Oaky Smokey Sundried Tomatoes <small>v / ng</small>	£5.85

TOP DIPS

Charred Aubergine Zhuganoush <small>v / ng</small>	£4.90
Like baba ghanoush only better!	
Kalamata Caper Crush <small>v / ng</small>	£4.90
Velvety rich and salty...	
Helluva Smoked Harrisa <small>v / ng</small>	£4.90
Packed to the gunnels with smoked tomatoes and paprika, with ancho and Kashmiri chillies, caraway and anise, hot, heady, and delicious.	

BREAD & CRACKERS

Fresh & Fabulous Herb Focaccia <small>v</small>	£7.95
Our fresh and fabulous herb focaccia simply served with virgin olive oil and aged balsamic.	
Hot & Herby Grilled Garlic Butter Focaccia <small>vc</small>	£8.95
Toasty and herby grilled garlic focaccia, deliciously heaped with a salty garlic lemon zest and black pepper butter.	
It's Hip To Dip <small>v / ngc</small>	£15.00
Our Fresh & Fabulous Herb Focaccia and Crispy Fried Lavash Crackers , served with a dippy dunk selection including Charred Aubergine Zhuganoush , Kalamata Caper Crush and Helluva Smoked Harrisa .	
Deep Fried Lavash Tanoor Bread Crisps <small>v</small>	£7.95
Sprinkled with spice dust and fresh coriander, served with aubergine zhuganoush, Like baba ghanoush only better.	

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STARTERS & SALADS

A Star Is Corn v / ng £10.95

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

KFC v / ng £10.95

Korean fried cauliflower, rolled in tamari black vinegar molasses and sesame Szechuan, served with a delicious, smooth but tangy chestnut puree ume plum sauce, a kicking kimchi, soused daikon, and kale crisps.

Sergeant Feta £14.50

Griddled rocket pesto bread topped with minted grilled feta, served with kalamata tapenade, thick minty tzatziki and a salad of heirloom tomatoes, cucumbers, red onions, rocket, and capers, finished with a splash of extra virgin olive oil lemon, heaps of fresh oregano, mint and parsley.

Hoi Sin Sesame Tofu v / ngc £10.95

Hot sticky tamari soaked tofu, deep fried rolled in plummy hoi sin and toasted sesame seeds. Served with Tumeric pickled lotus root, ginger and daikon.

Salad Of Sesame Ginger Dressed Carrot, Khol Rabi Threads & Leaf v / ng £9.95

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.

VEGAN CHOICE - *Grana Padano cheese replaced with hot tamari drenched tofu deep fried and rolled in plummy hoi sin and toasted sesame*

Smoked Tomato & Rocket Salad vc / ng £8.00

Leafy salad of rocket, lashings of herbs and smoked tomatoes, shaved Grana Padano cheese dressed with lemon and extra virgin olive oil scattered with roasted tamari pumpkin and sunflower seeds.

Terre à Tapas (To Share) vc / ngc £20.90 Per Person

Only served in multiples of two / Not suitable for guests with nut allergies.

A selection of dishes from around the menu to share, see page 1 for more details.

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MAINS

Fungi Town v / ng £18.50

Tempura hen - of - the -woods and seared oyster mushroom scallops steeped in beefy kombu tea, savoury rich and delicious, served with fresh pea and parsley, barley orzotto and lemon cream, finished with salty samphire, sea purslane, tangy roscoff pickled onions and fennel oil.

Sneaky Peeking Steamers vc £18.50

Steamed rice buns stuffed with Szechuan marinated halloumi and ginger bok choy, with kimchi Chinese cabbage, lapsang souchong pickled watermelon, a miso chilli sauce and spring onion garnish. **VEGAN CHOICE** - *Halloumi replaced with Szechuan mapo tofu.*

Better Batter £18.50

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

Aubergine Dengaku v / ng £18.50

Soft succulent baked aubergine, drenched in white miso sweet ginger tahini marinade. Topped with a black and white sesame seed crust and toasted sesame oil. Served with a sesame ginger dressed salad of carrot and khol rabi. 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.

Rosti Watercress & Oyster v / ng £18.50

Crispy fried potato, onion and garlic rosti topped with a seared, truffly thyme and oyster mushroom, served with black garlic aioli, watercress veloute, tender stem broccoli purée and charred florettes. Finished with peppery rocket, preserved lemon and smoked tomatoes.

Rosti Spinach vc / ng £18.50

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.*

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SALADS & SIDES

Lip-Smacking Side Salad of

Wasabi Cashew Yuzu & Basil Pesto v / ng

£9.50

Served with sesame ginger dressed khol and carrot threads and mizuna served and crunchy wasabi roast cashews and hibiscus.

Smoked Tomato & Rocket Salad vc / ng

£8.00

Leafy salad of rocket, lashings of herbs and smoked tomatoes, shaved Grana Padano cheese dressed with lemon and extra virgin olive oil scattered with roasted tamari pumpkin and sunflower seeds. **VEGAN CHOICE** - Grana Padano cheese replaced with hot tamari drenched tofu deep fried and rolled in plummy hoi sin and toasted sesame seeds.

Pea & Mint Hash vc / ng

Pea & mint hash with creamed pea purée, lemon, parsley and peppered pea tendrils. £5.50

Sautéed Spinach vc / ng

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

£6.90

PUTTING ON THE FRITS

Hot Salty Frits v / ngc

£6.95

Served with aioli or ketchup.

Kicking Kimchi v / ngc

£8.50

Hot salty frits tossed in lip-smacking hibiscus amchur nori sesame salt served with a kicking kimchi mayonnaise and miso chili sauce.

Smokey Scrunch Chips v / ng

£8.50

Loaded with bang smoke salt, served with a pokey guacamole and jalapeño corn cream.

EXTRAS

See 'Top Dips' on page 2 for more sides to add to whatever you wish!

Chilly Chelly v / ng

£2.50

Kimchi Mayonnaise v / ng

£2.50

Hoisin Tofu v / ng

£4.95

Homemade Aioli vc / ng

£2.50

PUDDINGS

Baa Baa Biscotti £9.95

Sweet sheep's milk cheesecake crammed with sambuca soaked sultanas served with almond orange and fennel seed biscotti and lemon rosemary syrup drenched grapes.

Snap, Crackle & Choc v / ng £9.95

Deep rich 70 % cacao mousse made with hazelnut cream on toasty praline and chocolate shortbread served with blood orange sorbet and finished with tiny pink pepper berry aqua faba meringues, chocolate crack shards and dusty Satongo twigs.

Sticky Ginger Nosey Parkin v £9.95

Hot scrumptious and sticky with dates and zingy ginger, perfectly loaded with Moorish molasses and muscovado sauce served with rosy poached rhubarb and syrup finished with a tot of whisky caramel drizzled over ice cream.

Churros vc £10.50

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.

Sweet Sharing Plate vc / ngc £14.95 Per Person

Only served in multiples of 2 / This dish is not suitable for guests with nut allergies.

Snap, Crackle & Choc, deep rich 70 % cacao mousse made with hazelnut cream on toasty praline and chocolate shortbread. **Sticky Ginger Nosey Parkin**, hot scrumptious and sticky with dates and zingy ginger, loaded with a moorish molasses and muscovado sauce. Mini cinnamon sugar coated **Churros** with a chocolate salt caramel dipping pot and vodka cherries. **Crème de Cacao Brandy Alexander milkshakes**, raspberry truffles and blood orange sorbet. Finished with raspberry sugar dust, baby sorrel and minty shiso shoots.

ICE CREAM YOU SCREAM

House Ice Creams & Sorbets vc / ngc £9.95

Our house-made ice creams and sorbets garnished with a matching sweet something. Ask your server what we are showcasing today!

Alco - Affogato £9.75 (£6.75 without a shot)

Vanilla ice cream simply served with a single shot of espresso and a single shot of booze.

LITTLE ONES

Frisky Five "Better Than Petit Fours" £8.50

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!

Uno Truffle £2.15

Razza Jazza v/ng | Boozy Rum ng/vc | Salt Caramel ng

Truffle Shuffle Roulette - 3 truffles £6.50

Razza Jazza v/ng | Boozy Rum ng/vc | Salt Caramel ng

THE CHEESE BOARD

The Best Of British Farmhouse Cheeses £12.95

Three outstanding cheeses served with our black onion seed crackers, pinhead oatmeal biccies, slow sun dried figs wrapped in chestnut leaves and Terre à Terre fruit membrillo and chutneys. Try with the Reserve Port!

1. Organic Godminster, Somerset *(Cows milk / Pasturised)*

Vintage multi-award winning Cheddar cheese. It is a firm pressed cheddar with a smooth texture and a rich, mellow, extremely creamy flavour that lingers on the tongue. Godminster Vintage Organic Cheddar is distinctive in appearance thanks to its burgundy wax.

2. Organic Brighton Blue *(Cows milk / Pasturised)*

Made by High Weald Dairy, Sussex. This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese (created by penicillium roqueforti) deepen as the cheese matures, and the taste of the blue becomes stronger. During maturation, the wheels develop their own attractive natural edible rind.

3. Flower Marie *(Sheeps Cheese / Un-Pasturised)*

Golden Cross Farm, East Sussex. Made by Kevin and Alison Blunt of the Golden Cross Cheese at their Greenacres Farm, Flower Marie is a delicate little artisanal cheese made from sheep's milk. Soft in texture, the milk is sourced from a herd of Friesland-Dorset sheep. It is matured for a minimum of three weeks at the end of which the square molds develop a bloomy, pinkish rind. The paste is ivory white in colour, resembling a whipped ice cream. This aromatic cheese is mushroomy, sweet and slightly citrusy in flavour.

LIQUID PUDDINGS *That Pack A Punch!*

Espresso Martini v/ng £11.50

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

Lemon Meringue Pie vc/ng £11.50

Walcher Organic Limoncello shaken hard with Organic Vodka, fresh Lemon Juice and double cream.

Chocolate Orange Martini v/ng £11.50

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

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ORGANIC COFFEE

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

Long Black £3.50 / Flat White £4.75 / Cafe Latte £4.75 / Cappuccino £4.75 / Mocha £4.75
Hot Choc Montezuma £4.95 / Oat Milk Montezuma Hot Choc £4.95 / Espresso £3.50
Macchiato £3.80 (Extra Shot 70p) / Organic Yannah £3.40

Plant based milks : Soya or Oat milk

LIQUEUR COFFEE

£11.50

IRISH - Whisky / FRENCH - Cafe du Cognac /

MEXICAN - Cafe Liqueur / ENGLISH - Ditchling Toffee Vodka

ORGANIC FINE LOOSE TEA

Pot of Tea - Small £4.50 / Large £5.90

Our selection of our single-estate teas and infusions to suit every taste.

Assam (Tippy Golden Flowery Orange Pekoe) - Indian Black Tea from Assam.

Ceylon - Pekoe Black Tea from Nuwara Eliya in Sri Lanka.

Darjeeling (Tippy Golden Flowery Orange Pekoe) - Indian Black Tea from Darjeeling.

Earl Grey - Flowery Pekoe Black Tea from Uva in Sri Lanka.

Lapsang Souchong - Black Tea from Fujian in China.

Wuyi Rock Oolong - Wild Traditional Oolong Tea from Fujian in China.

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

Peacock - Green Tea from Jiangxi in China

Bancha - Green Tea from Shizuoka in Japan.

HERB TEAS (NOT LOOSE)

Pot of Tea - Small £4.50 / Large £5.90

Rooibos, Chamomile, Peppermint, Lemon & Ginger, Wild berry, Fresh Lemon, Mint, or Ginger.

DESSERT WINES, PORT & SHERRY (ORGANIC)

Available by the bottle- ask your server!

Sauternes AOC - Chateau Dudon v 50ml gl - £8.00 / 75ml gl - £9.50

Pedro Ximenez - Piedras Luenga v 50ml gl - £6.50 / 75ml gl - £8.50

Finest Reserve Port - Casal dos Jordoos v 100ml gl - £8.90

WHISKY, LIQUEURS & DIGESTIFS

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 vg / Café Liqueur vg / 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