

terre à terre
The **Festive Menu**

3 Courses **40.00** Per Person
With **Optional Extras** if you wish!

Available from **24th November**

To Start

Chilly Bristols ngc

Deep fried fat green olives, stuffed with lemon and ricotta and rolled in rosemary Twineham Grange focaccia crumbs. Served with a fino and Bristol cream granita.

Channa Chaat v

Coriander and mustard seed muffin served with black salt smashed potato salad & minted coconut lime; layered with fried channa chaat spice, poori and tamarind jelly.

Congee Shiso Yuzu and Tempura Shitake v / ng

Risotto of kombu dashi and miso amazake, finished with black rice, served with tempura shitake and Chinese chive, beansprouts and shiso leaves in a yuzu dressing.

Main Courses

Jack Be Little Roquefort Rotollo

Pumpkin and Gorgonzola rolled in pasta sheets and poached, topped with noisette sabayonne and toasted crumbs, surrounded by thymey onion broth and Koji honey; served with toasted Ajo Blanco, Szechuan pear and Gewurtztraminer jelly joos and skin baked shallot with Bay Salt.

Mince Pie

Hot Twineham Grange cheese enriched pastry, filled with truffle mushroom mince ragout with a Grana Padano chestnut cheese and a bay custard centre. Served with parsnip schnitzel and porcini panko, tattie and Brussels squeak smoked stoemp, cranberry kombucha red krout, finished with a mulled Port punch gravy.

No Shroom at The Inn v / ng

Crispy fried potato 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.

Nibble While You Wait...

OPTIONAL EXTRAS

Nocellara Olives v / ng

Wasabi Crusted Cashews v / ng

Szechuan Pepper Lotus Root Crisps v / ng

5.50 each or 12.00 for all three

Fresh & Fabulous

Herb Focaccia v 7.95

Simply served with virgin olive oil and aged balsamic.

Deep Fried Lavash

Tanoor Bread Crisps v 7.95

Sprinkled with spice dust and fresh coriander, served with aubergine zhuganoosh, like babaghanoush only better!

Chips & Sides

OPTIONAL EXTRAS

Hot Salty Frits v / ngc 6.95

Served with aioli or ketchup.

Carrot and Kholrabi, ginger and yuzu dressed thread salad v / ng 8.50

Served with a smooth, tangy edamame, wasabi cashew yuzu pesto; finished with puffed rice wakame cracker shards, dusted with hibiscus, amchur and nori salt

A Salad of Baked Pumpkin v / ngc 8.85

Haricot brandade, smoked tomato, and winter rocket dressed with roast tamari sunflower and pumpkin seeds, dressed with lemon and extra virgin olive oil.

PLEASE TURN OVER
FOR OUR **PUDDING CHOICES**

pudding

Santa's Little Belter v / ng

Fabulous figgy pudding, served with spiced rum baked quince, almond butter ginger ripple ice cream and hot smugglers clove creamy custard.

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.

House Ice Creams & Sorbets vc / ngc

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

Truffles

OPTIONAL EXTRAS

Uno Truffle 2.00

Truffle Shuffle Roulette (3 Truffles) 6.50

Box of Truffles (12 truffles) 12

Boxed and ready for you to take home or give as a gift...

Truffle Choices :

- Razza Jazza v / ng
- Boozy Rum ng / v
- Salt Caramel ng

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 will be completely allergen-free. For guests with a nut allergy - we kindly request 72 hours notice.

The Cheese Board 15.00

or £5 supplement instead of dessert

Three of the best British farmhouse 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 Charcoal Cheddar, Somerset**

(Cows milk / Pasturised)

2. **Organic Brighton Blue**

(Cows milk / Pasturised)

3. **Flower Marie**

(Sheeps Cheese / Un-Pasturised)

Liquid Puddings

That Pack A Punch!

OPTIONAL EXTRAS

Espresso Martini v / ng 12.50

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

Lemon Meringue Pie vc / ng 12.50

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

Chocolate Orange Martini v / ng 12.50

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

Dessert Wines, Port & Sherry

Also available by the bottle.
Ask your server!

Sauternes AOC - Chateau Dudon v

50ml gl - 8.00 / 75ml gl - 8.50

Pedro Ximenez - Piedras Luenga v

50ml gl - 6.50 / 75ml gl - 7.50

Finest Reserve Port - Casal dos Jordoos v

100ml gl - 8.90