

# TERRE À VERRE

TAPAS, CHIPS & WINE CARAFE vc / ngc

£29.50 Per person  
£26.50 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..

**Oishii Kinoko** (v/ng) Onigiri sushi rice with black sesame seed salt on mushroom and fresh ginger, ume plum & tamari hash, topped with pickled ginger & crispy onion, Shichimi togarash crumble & pickled shitake mushroom. **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 **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 rice puffs. **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.

## Choice of Wines

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- **Drágora Blanco**, Tierra de Castilla, Spain, 2022 v  
*Sauvignon Blanc & Verdejo. Balanced, fresh & fruity with aromatic notes of pears & apricot.*
- **Drágora Tinto**, Tierra de Castilla, Spain 2022 v  
*Smooth and elegant with intense red fruits.*

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

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## SUPPLEMENTARY WINE CHOICES

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If you would like to try one of our other delicious carafes, we are offering some of our absolute favourites for supplementary £6.50

### WHITE

**Sauvignon Blanc Brochet Facile**, Loire Valley, France 2021 v

Piercingly fruity with crispness and bite with zesty apple and gooseberry fruit flavours.

**Albarino Pazo de Mirasoles**, La Mancha, Spain 2022/23

Fresh, lemon meringue, flavours of citrus fruit. Great food wine and a good match with our tapas.

### RED

**Rioja Tempranillo**, Vina Ijalba, Spain 2022/23

100% Tempranillo Rich smokey raspberry jam, velvety smooth

**Merlot Les Domaine Aurol**, Languedoc - Roussillon, Pays d'Oc, France 2019 v

Low Sulphur Well balanced with intense fruit, soft medium body with smooth tannins.

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Have a glance at our shelves which are laden with **goodies** to take away or for delivery, from hampers to truffles and puddings and pickles. Take the stress out of choosing gifts for your foodie friends, with our **Terre à Terre vouchers**... We'll even pop them straight into their mailboxes for you, with your greetings.

We have an online shop too -  
[www.terreaterre.co.uk](http://www.terreaterre.co.uk)