

# TERRA

— AT TOTTINGTON —

Welcome to TERRA Restaurant at  
Tottington Manor.

We are delighted to present our new Spring Menu,  
designed by our Executive Head Chef Chris Hilton.  
Our team of 6 Chefs have all created their own  
dishes which feature in our new menu.

Our glorious location in the heart of the South  
Downs inspires and invigorates our menu.  
TERRA translates as earth, land or country, and  
our food is driven by just that; inspired by local  
produce of the British countryside. Our meat is  
from the South Downs, our fish is landed at  
Newhaven, our vegetables are seasonal and mainly  
locally sourced, and our bread, butter and eggs are  
from local farms a few miles from Tottington.

We hope you enjoy your dining experience at  
and our genuine hospitality has made you  
feel welcome at Tottington Manor.

Passionate about food.  
Passionate about Hospitality.



CHRIS HILTON  
EXECUTIVE  
HEAD CHEF

Discretionary 12.5% Service Charge will be added  
to your bill.

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## APPETIZERS

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<i>house seasonal bread board, seaweed butter, chicken butter, south downs butter (gfia)</i>	5.5
<i>mixed marinated olives (gfi)</i>	4.5
<i>smoked paprika padron peppers (gfi)</i>	4.8
<i>aubergine babaganoush &amp; sunflower seed hummus, wafer thin toasted focaccia (gfia)</i>	5.5
<i>mixed appetiser board - a bit of everything to share for 2</i>	15

## STARTERS

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<b>BEETROOT, FENNEL &amp; APPLE SOUP</b> (gfia/pba) <i>pumpkin seeds &amp; crème fraiche, crisp focaccia</i>	7
<b>CITRUS CURED SEABASS</b> (gfi) <i>pickled cucumber, chilli oil</i>	10
<b>GREAT BRITISH CHARRED ASPARAGUS</b> (v/pba/gfi) <i>quails egg, black garlic mayonnaise</i>	8
<b>SUSSEX CHEESE TWICE BAKED SOUFFLE</b> (v) <i>celeriac &amp; walnut remoulade</i>	9.5
<b>GARLIC &amp; CHILLI CLAMS</b> (gfia) <i>chorizo, lemon aioli &amp; pumpkin sourdough</i>	11.5
<b>SUSSEX LAMB MEATBALLS</b> (gfia) <i>flatbread, pomegranate salad, yoghurt, mint &amp; sumac dressing</i>	8.5

pb - plant based  
v - vegetarian  
gfi - gluten free  
ingredients

pba - plant base alternative  
va - vegetarian alternative  
gfia - gluten free ingredients  
alternative

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## MAINS

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- SUSSEX PORK BELLY** (gfi) 19  
*buttered spring greens, leek & potato cake, warm apple jam, crispy crackling*
- WILD GARLIC & THYME CHICKEN BREAST** (gfi) 18  
*truffle potato puree, roasted artichoke & heritage carrots*
- GRILLED MACKEREL FILLET** (gfi) 22  
*chickpea & tomato orzo pasta, samphire, fresh clams, parsley oil*
- TRIO OF SOUTH DOWNS LAMB** (gfia) 23.5  
*cutlet, minced lamb and liver bon-bon, slow cooked rump, cherry vine tomatoes, fondant potato, wilted spinach, mint lamb gravy*
- BAKED COD** (gfia) 26  
*fresh crab & panko crust, parmesan mash, peas, bacon, watercress sauce*
- SURREY FARM 90Z SIRLOIN STEAK** (gfi) 35  
*portobello mushroom, nutbourne tomatoes, chunky chips, peppercorn sauce*
- WILD GARLIC BUTTER & TURMERIC LINGUINE** (pba) 15  
*toasted focaccia shard, parmesan*
- ROASTED CAULIFLOWER SATAY** (pb/gfia) 17  
*pearl barley risotto, ginger soy shredded root vegetables, pickled chickpeas, peanut sauce*

## SIDES

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- seasonal bread & dipping oils* (pb/gfia) 4.5
- charred broccoli, toasted almonds, miso & soy mayo* (v/gfi) 6
- parmesan truffle fries* (gfi) 6
- mini terra bowl salad* (pb/gfi) 5
- seasonal and sussex farmed market vegetable bowl* (v/gfi) 5

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## SALADS, SHARERS & BOARDS

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### **TERRA GARDEN BOWL** (gfia/v) 19

fresh herbs, local nutbourne tomatoes, cucumber, pomegranate & sumac red onions, edamame beans, peas, peppery rocket, carrot, pumpkin & pomegranate seeds, ticehurst apple

*choose one protein:* spiced lamb meatballs, grilled chicken, garlic king prawns, smoked salmon, garlic & chili clams, feta cheese, brighton blue cheese, boiled egg

*dressings:* tomato salsa, sunflower seed hummus, citrus mayo, black garlic mayo, wild garlic butter, yoghurt & mint dressing, honey mustard dressing olive oil & balsamic

### **SUSSEX SHARING PLATTER** (gfia) 27

Sussex cheese selection, Sussex charcuterie, apricot sausage roll, pickled vegetables, Ticehurst apple, Sussex mixed sourdough bread, sunflower seed hummus, onion marmalade, chicken butter, south downs butter

### **SEAFOOD SHARING PLATTER** (gfia) 28

garlic & chilli clams, cured seabass, Whitebait, Pint of Shell on Prawns, sussex mixed sourdough bread, lemon Aioli, seaweed butter, skinny fries, grilled lemon

### **TEMPURA BEER BATTERED HAKE** (gfia) 20

crispy battered sussex hake, minted garden pea puree, tartare sauce, chunky chips, brown bread & butter

### **HERITAGE TOMATO & SUSSEX CHARMER PUFF PASTRY TART** (v/pba) 15

nutbourne heritage tomato slices, caramelised red onion, grated sussex charmer, buttered new potatoes, peppery rocket salad

### **BUTTERMILK CHICKEN BURGER** (gfia) 19.5

marinated chicken breast, smoked crispy bacon, smoked cheddar, siracha slaw, challah bun, chunky chips, pickled dill & mustard dip, celeriac remoulade

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## DESSERTS

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<b>MOCHA DELICE</b>	8.5
<i>crispy praline base, chocolate cremeux, caramelised cob nuts &amp; coffee meringue</i>	
<b>TERRA SEASONAL CHEESECAKE</b>	8.5
<i>layered seasonal cheesecake in a glass domed dish</i>	
<b>VANILLA PANNA COTTA</b> (gfia)	8.5
<i>ginger bread &amp; fresh berries</i>	
<b>SUSSEX APPLE TART</b> (pba)	8.5
<i>shortcrust pastry base, Ticehurst apple compote, buttery oat crumble top, caramel drizzle, vanilla ice-cream</i>	
<b>KENTISH RHUBARB POSSET</b> (gfia)	8.5
<i>white chocolate shortbread</i>	
<b>PINA COLADA PAVLOVA</b> (gfi)	8.5
<i>coconut, henfield goldstone rum, crispy meringue &amp; spiced pineapple</i>	
<b>CHEF'S MINI DESSERT WITH COFFEE/TEA</b>	7
<i>ask for today's mini dessert</i>	
<b>SUSSEX CHEESEBOARD</b> (gfia)	9
<i>sussex cheese selection, southdowns butter, artisan crackers, chutney &amp; grapes</i>	

## AFTER DINNER DRINKS

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<b>HOOGLY TEA</b>	3.5	
<i>english breakfast / decaf english breakfast / darjeeling afternoon / earl grey / vanilla chai / tiramisu / chill out mint / berrylicious / classic green / rhubarb &amp; vanilla / white apricot blossom / ginger biscuit</i>		
<b>NESPRESSO COFFEE</b>	3.5	
<i>americano / double espresso / flat white / cappuccino / latte / macchiato <i>alternate milks are available</i></i>		
<b>BRANDY AND LIQUEURS</b>	<b>25ml</b>	<b>50ml</b>
<i>south downs brandy</i>	6.5	13
<i>drambuie</i>	5.5	-
<i>baileys irish cream</i>	-	7
<i>harvey bristol cream</i>	-	5.5
<i>port</i>	-	5.5
<i>disaronno</i>	6.5	8.5
<i>cointreau</i>	6	8.5
<i>pedro ximinez</i>	-	5.5

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## SUNDAY MENU

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*all served with honey roasted carrots & parsnips, butternut puree, red cabbage, duck fat roast potatoes, yorkshire pudding*

<b>ROAST SIRLOIN OF BEEF</b> (gfia)	21
<b>SUSSEX PORK BELLY</b> (gfia)	19
<b>HALF ROASTED CAJUN CHICKEN</b> (gfi)	17
<b>NUT ROAST</b> (v/pba/gfia)	18

**TOTTINGTON SHARING BOARD FOR TWO** 46  
*three meats (beef, sussex pork belly & cajun chicken), extra roast potatoes and yorkshire puddings, honey roast vegetables, gravy*

<b>BAKED COD</b> (gfia)	22
<i>fresh crab &amp; panko crust, parmesan mash, peas, bacon, watercress sauce</i>	
<b>WILD GARLIC BUTTER &amp; TURMERIC LINGUINE</b> (pba)	16
<i>toasted focaccia shard, parmesan</i>	

## SIDES

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<i>seasonal bread &amp; dipping oils</i> (pb/gfia)	4.5
<i>charred broccoli, toasted almonds, miso &amp; soy mayo</i> (v/gfi)	6
<i>parmesan truffle fries</i> (gfi)	6
<i>mini terra bowl salad</i> (pb/gfi)	5
<i>seasonal market vegetable bowl</i> (pb/gfi)	5
<i>cauliflower cheese</i> (pb/gfi)	6

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<i>chickpea &amp; tomato orzo pasta, samphire, fresh clams &amp; parsley oil</i>	
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