

THE SET MENU

34.50 PER PERSON

STARTER

FANCY ONIGIRI DEARY fried sushi rice ball, a gobsmacking gobstopper of flavour crammed with punchy doenjang, rolled in toasted seeds and Sichuan chilli flake Nori dust. Served with walnut butter and rice malt kombu congee risotto, kohlrabi and red cabbage slaw, aduki red kraut and sesame hummus. All doused with yuzu Korean red pepper ginger dressing served with nori tapioca snap. **V**

CRISPY FRIED LAVASH BREAD heaped with a delicious dukka of cumin, coriander seed and sesame salt served with charred aubergine zhuganoosh. **V, NGC**

DELICIOUS DAILY SOUP served with freshly baked fabulous salty herb focaccia with virgin olive oil and balsamic. **VC, NGC**

MAINS

SUMMER THYME SOCCA drop dead delicious hot falafely socca chickfrit crammed full of cumin, lemon, parsley and coriander and a little chilli. Served with heritage tomato basil oil dukka salt salad, confit Sherry cherry tomato and salty whipped feta cream. All finished with a corker of caramel honey lemon zesty thyme and rosemary infused dressing and gazpacho ice granita. **NG**

SNEAKY PEEKING STEAMERS steamed rice buns stuffed with Szechuan marinated halloumi and ginger bok choy, with kimchi Chinese cabbage, Lapsang Souchong pickled watermelon and cucumber, miso chilli sauce and spring onion garnish. **VC** (Vegan choice - as above with Szechuan mapo tofu)

ROSTI REVISITED crispy fried potato, onion and garlic rosti, topped with sauteed buttered spinach. Finished with cream, garlic, parsley, and nutmeg, topped with a poached egg and toasted mustard rarebit topping. **NG, VC**
(Vegan choice - replaced with marinated smoked tofu)

PUDDINGS

ROSEY RHUBARB rich vanilla set cream, scented with orange zest, filled with elderflower rose lozenge, served with baked rhubarb and tangy rhubarb purée. Finished with a crumble of white chocolate, flake salt fennel, pistachio and red vein sorrel. **NG**

SNAP, CRACKLE AND CHOC deep rich 70% cacao mousse made with hazelnut cream on toasty praline and chocolate shortbread. Served with clementine sorbet and finished with tiny pink pepper berry aqua faba meringues. Chocolate crack shards and dusty Santogo twigs. **V, NGC**

CHURROSIMO cinnamon sugar spice dusted doughnut straws served with vodka cherries, salt caramel sticky dunker, warm dark chocolate dipper and finished with wild berry freeze dried crumble and extra brute cocoa powder. **VC**

Not available to parties over 8 persons.

A discretionary service charge of 10% will be added to groups over 6

Keys: **V** - vegan **VC** - vegan choice **NG** - no ingredients containing gluten used **NGC** - NG 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 need 72hrs notice prior to your booking. Our kitchen is not a nut free environment.

WHILE YOU WAIT

Wasabi Crusted Cashews V, NG	4.60
Marinated Mixed Olives V, NG	4.60
Tamari drenched sunflower & pumpkin seeds V, NG	3.75
Oaky Smokey Sundried Tomatoes V, NG	4.95
Kalamata Crush V, NG	3.95
Aubergine Zhuganoush V, NG	3.95
Cipollini Onions V, NG	3.95

BREADY STEADY GO

TOASTY AND HERBY GRILLED GARLIC FOCACCIA BREAD OLD STYLE deliciously heaped with sizzled salty garlicky lemon zest, Twineham Grange cheese, black pepper herb butter. VC 6.95

FRESH AND FABULOUS HERB FOCACCIA with virgin olive oil and aged balsamic. V 6.95

TO ADD TO YOUR BREAD IF YOU WISH sweet and savoury Cipollini onions, Kalamata and caper crush; Smoked sundried tomatoes. V, NGC all for 10.00 or buy individually.

CRISPY FRIED LAVASH BREAD heaped with a delicious dukka of cumin, coriander seed and sesame salt served with charred aubergine zhuganoosh. V, NGC 9.60

STARTERS

DELICIOUS DAILY SOUP with freshly baked focaccia and virgin olive oil with balsamic VC, NGC 7.95

DEEP FRIED STICKY PLUMMY HOI SIN MARINATED SESAME TOFU

served with pickled ginger & wasabi. V, NGC 9.65

BETTER BATTER AND LEMONY YEMENI RELISH soft buttermilk soaked halloumi dipped in chip shop batter, served with vodka spiked preserved plum tomatoes sea salad tartar finished with lemony Yemeni relish. NGC 8.50

KFC Korean fried cauliflower coated in sweet and sour sesame served with kimchi and umboshi chestnut puree and crispy kale. V, NG 8.00

THE TERRE A TAPAS SHARING PLATE selection of dishes from around the menu to share (only served in multiples of two) VC, NGC 17.50 PER PERSON

This dish is not suitable for guests with nut allergies.

SUMMER THYME SOCCA drop dead delicious hot falafaly socca chickfrit crammed full of cumin, lemon, parsley and coriander and a little chilli. Served with heritage tomato basil oil dukka salt salad, confit Sherry cherry tomato and salty whipped feta cream. All finished with a corker of caramel honey lemon zesty thyme and rosemary infused dressing and gazpacho ice granita. NG 9.95

FANCY ONIGIRI DEARY fried sushi rice ball, a gobsmacking gobstopper of flavour crammed with punchy doenjang, rolled in toasted seeds and Sichuan chilli flake nori dust.

Served with walnut butter and rice malt kombu congee risotto, kohlrabi and red cabbage slaw, aduki red kraut, sesame hummus. Finished with yuzu Korean red pepper ginger dressing served with Nori tapioca snap. V 9.95

AUBERGINE DENGAKU slow soft baked aubergine, sizzled with tahini, sesame, and white miso. Served with edamame, wasabi, and yuzu pesto, with a sesame ginger dressed Arame Wakame vegetable thread noodle salad. Hibiscus, amchur, Nori salt dusted puffed rice seaweed cracker. V, NG 9.95

MAINS

HOW'S YOUR VADA pokey potato vada stuffed with ginger turmeric curry leaf and cumin, all encased in almond and rice flakes, fried and rolled in black salt chaat served with dark dahl, paneer tikka, lime pickle shallot, mango puree, chia almond and maple granola, Kerala cardamom carrots and juice. With calvoutta nero, fennel seed coconut butter finished with carrot top green chilli coriander almond pesto. **NG, VC** 16.75

SNEAKY PEEKING STEAMERS steamed rice buns stuffed with Szechuan marinated halloumi and ginger bok choy, with kimchi Chinese cabbage, lapsang souchong pickled watermelon & cucumber, a miso chilli sauce and spring onion garnish. **VC** 16.75
vegan choice - as above with Szechuan mapo tofu.

BETTER BATTER AND LEMONY YEMENI RELISH 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. **NGC** 16.75

AUBERGINE DENGAKU slow baked aubergine, sizzled with tahini, sesame and white miso. Served with edamame, wasabi and yuzu pesto with a sesame ginger dressed Arame Wakame vegetable thread noodle salad. Hibiscus, amchur, nori salt dusted puffed rice seaweed cracker. **V, NG** 16.75

ROSTI REVISITED 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. **VC, NG** 16.75

vegan choice - all cream and butter elements replaced with coconut, nut or plant based butters and cheese replaced with marinated smoked tofu.

SALADS AND SIDES

SMOKED TOMATO AND ROCKET SALAD leafy salad of rocket, lashings of herbs and smoked tomatoes, shaved Twineham Grange dressed with lemon and extra virgin olive oil scattered with roast tamari pumpkin and sunflower seeds. **VC, NG** 8.85

CRISPY FRIED POTATO, ONION AND GARLIC ROSTI WITH LEAFY SALAD OF HERBY ROCKET smoked tomatoes, lemon oil and roast tamari pumpkin and sunflower seeds. **V, NG** 8.75

CREAMED PEA PUREE, PEA AND MINT HASH with lemon, parsley, mint oil, peppered pea tendrils. **VC, NG** 4.95

BUTTERED SAUTÉED SPINACH WITH CREAM, GARLIC AND NUTMEG with parsley sauce and pea tendrils **VC, NG** 4.95

CHIPS

SMOKEY SCRUNCH CHIPS scrunched fried seasoned with smokey spice dust with avocado lime hash. **V, NGC** 6.75

THICK CUT CHIPS served with aioli or ketchup. **V, NGC** 5.95

OLD BAY CHIPS hot salty chips with fried pickled jalapeno, dill gherkin finished with parsley bay spice mix served with kimchi mayonnaise. **NGC** 7.95

Extra sides to have with whatever your wish!

Guacamole V, NG	1.75
Chilly Chelly V, NG	1.50
Vodka Tomatoes V, NG	2.00
Hoisin Tofu V, NGC	3.95
Kimchi Mayonnaise NG	1.50
Homemade Fresh Aioli NG	1.50

PUDDINGS

RUM TUM TART TATIN pineapple spiced rum coconut blossom tart served with tamarind and coconut sticky date ice cream and blasted banana and coconut tuille. **V** 9.50

SNAP, CRACKLE AND CHOC deep rich 70% cacao mousse made with hazelnut cream on toasty praline and chocolate shortbread served with clementine sorbet and finished with tiny pink peppercorn aqua faba meringues, chocolate crack shards and dusty Satongo twigs. **V, NGC** 9.50

ROSEY RHUBARB rich vanilla set cream, scented with orange zest, filled with elderflower rose lozenge, served with baked rhubarb and tangy rhubarb purée. Finished with a crumble of white chocolate, flake salt fennel, pistachio and red vein sorrel. **NG** 9.50

CHURROSIMO cinnamon sugar spice dusted doughnut straws served with vodka cherries, salt caramel sticky dunker, warm dark chocolate dipper and finished with raspberry freeze dried crumble and extra brute cocoa powder. **VC** 9.50

CHOCOHOLIC (ONLY SERVED IN MULTIPLES OF TWO) Chocolate hazelnut truffle cake & praline served with a whipped dark chocolate mousse and clementine sorbet. Mini cinnamon sugar coated churros with a chocolate salt caramel dipping pot and wild berries. Crème de Cacao Brandy Alexander milkshakes, chocolate fudge and razza jazza truffles... all finished with raspberry sugar dust, baby sorrel and minty shiso shoots. **VC, NGC** 11.95 PER PERSON
This dish is not suitable for guests with nut allergies

ICE CREAM YOU SCREAM our house-made ice creams garnished with a matching sweet something. Ask your server what we are showcasing today! **NGC** 8.95

THE BEST OF BRITISH FARMHOUSE CHEESES 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. 10.50 *Try with the Reserve Port!*

ALCO - AFFOGATO vanilla ice cream served with a single shot of espresso and a single shot of booze. 8.75 or (6.10 without a shot)

FRISKY FIVES "BETTER THAN PETIT FOURS" a sweet plate of our seasonal handmade sweet treats and little biccies! Ask your server for today's selection. 7.25 *Try with a shot and a short!*

UNO TRUFFLE- Razza Jazza **V, NG** Boozy Rum **VC, NG** or Salt Caramel **NG** 1.95

TRUFFLE SHUFFLE ROULETTE - 3 TRUFFLES
1 x Razza Jazza **V, NG** 1 x Boozy Rum **VC, NG** 1 x Salt Caramel **NG** 5.25

LIQUID PUDDINGS THAT PACK A PUNCH

ESPRESSO MARTINI Espresso shot shaken with coffee liqueur, vodka and a dash of sugar.

SALTED CARAMEL APPLÉTINI- Oakwood organic Sussex apple juice, Calvados and salted caramel.

CHOCOLATE ORANGE MARTINI- Organic vodka with Crème de Cacao, Cointreau and dark chocolate puree. **V, NGC** 9.75

SWEET TREATS TO EAT IN OR TAKE HOME..

Boozy Rum Truffles **VC, NG** Salt Caramel Truffles **NG** Razza Jazza Truffles **V, NG**. 10.00

Bags of Almond, Fennel and Orange Zest biscotti / Shortbread/ Chocolate Meringues 2.65

Little bags of handmade sweets: Chocolate Fudge 3.75, Nutty Nougat 3.50