

TERRA MUNDO™



A symphony in three parts.

THE MENU

We will send a menu form for food and drink choices that needs to be completed for ALL diners.

Choose one of our three exquisite food menus:
plant-based (vg), pescatarian (p) or our 'with meat' option

Please check our our Menu FAQs and allergen information for all our food and drink on terramundoexp.com

PLANT-BASED	PESCATARIAN	'WITH MEAT' OPTION
FOREST (STARTER)		
ROAST CAULIFLOWER (vg) Jerusalem artichokes and truffle puree, caper, golden sultana, celeriac crumb	BEETROOT & TEQUILA MARINATED SALMON (p) Beetroot textures, wasabi crème fraîche, salmon keta dressing	BEEF & TOBACCO TARTARE Pickled celeriac, lovage emulsion
FIRE (MAIN)		
ROAST CELERIAC (vg) Hispi cabbage, wild mushroom roll, chili and lemon grass Velouté	BBQ OCTOPUS (p) Miso, smoked aubergine imam bayildi, macerated shimeji mushrooms	ROAST CHART FARM VENISON Smoked pine kernal praline, crushed pear and game jus
OCEAN (DESSERT)		

ONE PUD FITS ALL: YUZU COCONUT AND MINT (v)

Yuzu curd, coconut sorbet, mint meringue

(vg - For diners choosing the plant based menu: we will substitute diary and eggs for vegan alternatives in the dessert)

See next page for drinks options.





THE DRINKS

OPTION 1 - COCKTAILS

Our cocktails are made with new, premium craft spirits such as Villa Ascenti, a homegrown Italian gin and are mixed with a exquisite drinks with the purest flavours from The London Essence Company.

Our non-alcoholic cocktail options use the world's first distilled spirits, Seedlip.

OPTION 2 - CRAFT BEERS

Our craft beer menu is from one of the UK's top craft breweries North Brewing Company.

FOREST (STARTER)

Tunnels of LA - West Coast IPA (7% abv)

A light ester aroma featuring a bouquet of floral flavour, rich pine and orange marmalade.

FIRE (MAIN COURSE)

Full Fathom 5 - a Coffee & Coconut Porter (6.5% abv)

A perfect pairing/ Rich, roasty and slick!

OCEAN (DESSERT)

Triple Fruited Gose: Blackberry, blackcurrant, cherry & lingonberry (4.5% abv)

Packed full of winter berries with a deep, deep purple colour, a smoothie-like mouthfeel and a sharpness from the berries.

OPTION 3 - WINES

Our wines are curated by Master of Wine Lian Steevenson from his Vineyard Productions initiative.

FOREST (STARTER)

Fincher & Co Awatere Valley, New Zealand, 2018

A Sauvignon Blanc which is incredibly pure and intense, with green herbaceous notes, gooseberry and citrus on the palate and a tight, elegant and fresh finish.

FIRE (MAIN COURSE)

Petite Immortelle, Côtes de Roussillon, France, 2016

(to be confirmed - trust us to make a great choice)

Petite Immortelle is a wine of outstanding quality, produced within the Roussillon, in the foothills of the Pyrénées. Scents of herbs and dark, brooding hedgerow fruits. Very well balanced and fresh in style, beautifully showcasing the land where it was grown.

OCEAN (DESSERT)

L'Abeille Picpoul de Pinet, France, 2018

One of France's greatest crisp white wines - an incredibly textural wine that really stands out in the glass.

This wine is both gentle and refreshing with notes of white peach, apricot kernel and zesty lime peel culminating in a silky mouth-feel and crisp, vibrant acidity.

