

# TERRA

## ITALIAN WOOD BURNING GRILL

Terra means Earth. We honour the connection between our ingredients and their origins, and we want you to experience them in the same way they exist in nature. This is why we cook with fire, a true craft, and the most ancient and fundamental form of cooking.



## ANTIPASTI | TO START

### PANE [VG] | 7

Rustic onion loaf, focaccia genovese & sourdough bread, served with extra virgin olive oil

### FRIGGITELLI FRITTI [VG] | 7

Fried padron peppers, lime & smoked salt

### FOCACCIA AL FORMAGGIO [V] | 9

Italian paper-thin flatbread stuffed with stracchino cheese

### FARINATA [VG] | 10

Traditional rosemary Ligurian pancake made from chickpea with caponata & basil pesto

### CAPRESE [V] | 13

Burrata caprese with wood-fired heirloom tomatoes & basil

### CALAMARI FRITTI | 13

Deep fried calamari, lime & chilli mayonnaise

### PATÈ DI POLLO | 13

Chicken liver mousse with red onion chutney & charred bread

### POLPETTE | 14

La Granda beef meatballs with Parmigiano Reggiano & spicy marinara sauce

### TARTARE DI TONNO | 15

Tuna tartare with cucumber & green chilli sauce

### TARTARE DI SALMONE | 15

Salmon tartare with bloomed mustard & salmoriglio vinaigrette

### GRAN TAGLIERE DI SALUMI E FORMAGGI | 28

Selection of cured meats & cheeses to share

## PASTE E RISOTTO

### PACCHERI AL RAGÙ DI AGNELLO | 19

Paccheri dry pasta served with lamb ragù, 'nduja crumble & pecorino cheese

### RAVIOLI PESTO E POMODORO [V] | 20

Spinach and ricotta ravioli served with basil pesto, wood-fired tomatoes & roasted pine nuts

### RISI E BISI | 22

Risotto with fresh peas, mint, burrata & prosciutto di Parma

### TONNARELLI VONGOLE E BOTTARGA | 24

Tonnarelli with baby clams, garlic, chilli, fresh herbs & smoked bottarga

# GRIGLIA | FROM THE GRILL

Our SHOW-STOPPING GRILL is the BEATING HEART of Terra.

Fired with CALABRIAN WOOD to bring a uniquely Italian

SMOKINESS and AROMA to your plate.



PESCE FROM THE SEA	CARNE FROM THE FARM	VERDURA FROM THE EARTH
<p><b>PESCE SPADA   26</b> Grilled swordfish steak, cornish leaves salad &amp; gremolata</p> <p><b>GAMBERI   28</b> Charcoal king prawns with padron peppers &amp; Italian brava sauce</p> <p><b>POLPO   28</b> Charred Italian octopus with 'nduja, mashed potatoes &amp; lemon caper vinaigrette</p>	<p><b>PORK RIBS   28</b> 7 Days dry-aged, free range spicy La Granda pork ribs with fennel, apple &amp; celery salad &amp; Italian brava sauce</p> <p><b>BAVETTE   35</b> Grass fed La Granda beef roast bone marrow, melted onion &amp; red wine jus</p> <p><b>RIBEYE   36</b> 28 day dry-aged La Granda ribeye steak with red wine jus</p> <p><b>GALLETTO   30</b> Organic corn-fed wood-fired spatchcock chicken with cornish leaves salad &amp; green chilli sauce</p>	<p><b>PARMIGIANA   18</b> Roasted aubergine parmigiana with smoked scamorza cheese, fresh tomatoes &amp; basil</p>
<p><b>CHOOSE YOUR SAUCE:</b></p> <p>Red wine jus Gremolata Lemon aioli Italian brava sauce</p> <p><i>Extra sauce   3</i></p>		

## CONTORNI | SIDES



### PATATE ARROSTO [VG] | 6

Roast potatoes, rosemary & sea salt

### PURÈ DI PATATE [VG] | 6

Mashed potatoes

### SPINACI [VG] | 6

Spinach with extra virgin olive oil

### INSALATA DI POMODORI [VG] | 7

Tomato salad

### BROCCOLI [VG] | 7

Grilled tenderstem broccoli

### INSALATA SEDANO, FINOCCHIO E MELA [VG] | 7

Fennel, apple, celery & slaw salad

V - Vegetarian | VG - Vegan

A discretionary 12.5% service charge will be added to your bill. As our food and drinks menus do not include all ingredients or allergens, for all allergen information please ask our team. Wine contains sulphites and beer contains gluten.

## OUR PRODUCERS

All produce can be found in our market

### Natoora

HIGH-QUALITY, RADICALLY SEASONAL FRUIT & VEGETABLES

### Hepburns

LEADING THE WAY IN BESPOKE BUTCHERY IN THE UK

### La Granda

HIGH-QUALITY ITALIAN MEAT FOCUSED ON THE PIEMONTE BREED

### Marrfish

IMPROVING THE QUALITY OF CATCHING FISH AT SEA FOR ALMOST 150 YEARS

### Direct Seafoods

DRIVEN BY THE DESIRE TO PROVIDE QUALITY PRODUCE