



## WELCOME TO TERRA TERRA

Your neighbourhood all-day dining restaurant, serving Italian cuisine from Head Chef Massimo Mioli. The stylish yet comfortable space offers breakfast, lunch & dinner in sleek surroundings, with a wine list celebrating the best of Italian produce, alongside cocktails.

Split across two floors, with a private terrace behind, Terra Terra's rustic design welcomes guests to a charming Italian haven, reminiscent of the Mediterranean, Tuscan landscape. The restaurant is eclectically styled with terracotta walls as the backdrop of industrial leather, marble & wooden textures, softened with accents of green foliage & plenty of natural light.

The kitchen serves seasonal Italian dining, using responsibly sourced ingredients from trusted local suppliers, to create simple, tasty dishes from breakfast through cicchetti, primi, pizzette and dolci late night dining together with daily specials, all inspired by Florence and Bologna's food markets, and cooked passionately by the skilled, dedicated chefs.

An inviting & warm space, Terra Terra is able to accommodate private events for up to 80 seated guests, or 120 for a cocktail reception, & is the ideal venue for all occasions; whether a special celebration, party, networking or corporate event.

The ground floor features ceiling high windows framing the spacious layout of the room, traditional Italian accents offset against a modern design in pastel tones, & a collection of artworks peppering the walls. The downstairs features a private cocktail bar & wine wall, whilst the open plan kitchen provides a bit of theatrics for guests to appreciate whilst adding that special essence of unreservedly Italian spirit to the occasion.

Ground Floor: 40 Seated, 60 Standing Lower Ground Floor: 40 Seated, 60 Standing Entire Venue: 80 Seated, 120 Standing Terrace: 55 Seated, 70 Standing





# £35pp Sharing Menu

## Starter

Cacio e Pepe Arancini (v) Marinated anchovies, Pepper & Lemon (gf) Beef Carpaccio, Crispy Parmesan (gf)

Risotto, Mushroom & Pumpkin (gf)

## Main

To be chosen on the evening

Organic Chicken Supreme & Terra Terra Potatoes or Halibut, Fennel & Pear or Vegetable Cannelloni (v)

## Served with

Wild Rocket, Cherry Tomatoes & Tuscan Oil (v) Sweet & Sour Cabbage (v) Parmesan Fries, Rosemary & Seat Salt (v)

## Dessert

Ricotta Cannolo, Chocolate & Orange (v) Citrus Sorbet (v)

Minimum table size is 4, pre-booking required.

We require card details and information about allergens at the time of booking.

Please note that drinks and service charge are not included.

## £45pp Sharing Menu

## Starter

Bread & Olives (v)
Cacio e Pepe Arancini (v)
Marinated anchovies, Pepper & Lemon (gf)
Beef Carpaccio, Crispy Parmesan (gf)
Tuna Crudo, Samphire & Lemon (gf)

Risotto, Mushroom & Pumpkin (gf)

## Main

To be chosen on the evening

Braised Beef, Sweet Potato Mash, Black Cabbage & Wine Jus or Halibut, Fennel & Pear or Vegetable Cannelloni (v)

## Served with

Wild Rocket, Cherry Tomatoes & Tuscan Oil (v) Sweet & Sour Cabbage (v) Parmesan Fries, Rosemary & Seat Salt (v)

## Dessert

Ricotta Cannolo, Chocolate & Orange (v) Citrus Sorbet (v)

Minimum table size is 4, pre-booking required.

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# The Christmas Feast £35pp

Starter

Build your own Bruschetta (v)

Aubergine Parmigiana (v) Arancine, Bolognese, Peas Polpete, Tomato Sauce, Oregano Polenta, Wild Mushrooms & Asiago Cheese (v)

Main

Slow Cooked Lamb Shoulder

Tomato Pappardelle (v) Terra Terra Potatoes (v) Caponata (vg)

Dessert

Tiramisu (v) Grappa

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