

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] | 6

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

FRIGGITELLI FRITTI [VG] | 8

Fried padron peppers, lime and 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 and basil pesto

GALAMARI FRITTI | 12

Deep fried calamari, lime & chilli mayonnaise

CAPRESE [V] | 12

Burrata caprese with wood-fired heirloom tomatoes and basil

PATÈ DI POLLO | 14

Chicken liver mousse with red onion chutney and charred bread

TARTARE DI TONNO | 15

Tuna tartare with cucumber and chilli green sauce

GRAN TAGLIERE DI SALUMI E FORMAGGI | 28

Selection of cured meats and cheeses to share

PASTE

PACCHERI AL RAGÙ DI AGNELLO | 18

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

RAVIOLI PESTO E POMODORO [V] | 20

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

TONNARELLI VONGOLE E BOTTARGA | 24

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

GRIGLIA | FROM THE GRILL

GRIGLIA DI TERRA

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

PESCE SPADA | 26
Grilled swordfish steak, cornish leaves salad and burnt lemon

GAMBERI | 28
Charcoal king prawns with padron peppers and Italian brava sauce



CARNE FROM THE FARM

PANCIA DI MAIALE | 28
Slow roast pork belly with coleslaw salad

FILETTO DI MANZO | 34
"La Granda" 32 day dry-aged heritage breed fillet steak

RIBEYE | 36
"La Granda" 28 day dry matured ribeye

GALLETTO | 30
Organic corn-fed wood-fired spatchcock chicken with green chili sauce

VERDURA FROM THE EARTH

ZUCCA E FUNGHI (VG) | 15
Roasted and grilled pumpkin, pickled chestnut mushrooms, crispy black cabbage

CHOOSE YOUR SAUCE:

Red wine jus
Gremolata
Lemon aioli
Italian brava sauce

Extra sauce | 3

CONTORNI | SIDES

PATATE ARROSTO (VG) | 6
Roast potatoes, rosemary and sea salt

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 and 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

Marfish

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

Direct Seafoods

DRIVEN BY THE DESIRE TO PROVIDE QUALITY PRODUCE