

Lunch Menu

Spring Two Thousand and Eighteen

Six Brancaster oysters, charred lemon and Tabasco £13

Salt cod fishcake, dry tartare and lemon mayonnaise £9

Chestnut mushroom soup with Arbequina olive oil £6

Line caught cod and chips cooked in beef dripping, tartare and scraps £15

Fish pie, Emmental mash, leeks and dried tuna £14

Shepherd's pie, lamb shoulder, duchess potato and carrots £14

40 day aged Aberdeen Angus 10oz sirloin, chimichurri, chips & roasted lettuce £27

Finger sandwiches

3 Sandwiches – one variety £4

Platter of 9 mixed Sandwiches, 3 of each variety £10

Served on white or brown bread

Letzer's smoked salmon, tellicherry pepper and lemon confit

Cold roast beef, horseradish and gherkins

Lincolnshire Poacher Cheddar and Branston pickle

Sides

Fries, hand cut chips, green salad £4

Desserts

Whipped dark chocolate, brandy snap, rose and nashi pear £9

Lemon meringue pie with white chocolate sorbet £9

Cheese, fresh honeycomb, red grapes and crackers £9

Manmade ice cream with ginger tuile £7

Cream tea

Freshly baked scone, strawberry jam and clotted cream £6

The full afternoon tea (Pre-booked only)

The rare tea company RAF English breakfast tea,

scone, selection of sandwiches, cakes and sweets

per person £15

With Moutard Champagne £23



www.titchwellmanor.com

Chef / Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann Sous Chef Stuart Hall @stuiehall