

Lunch Menu

Winter Two Thousand and Nineteen

Snacks available from the blackboard

Fishcake, dry tartare and lemon mayonnaise £9

Mushroom soup with Arbequina olive oil £6

Brancaster mussels, white wine, shallot and parsley £8/£13

Fish and chips cooked in beef dripping, tartare and scraps £15

Haddock pie, Emmental mash, baby leeks and gremolata £14

Venison Pithivier, spiced prune puree and whole roast carrot £14

Dry aged Aberdeen Angus 8oz ribeye, chimichurri, chips & roasted lettuce £22

Sweet potato gnocchi, Regato cheese, green olive and lemon £14

Finger sandwiches

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

Prawn & Marie Rose

Roast beef and horseradish

Lincolnshire Poacher Cheddar and Branston pickle

Sides

Pomme puree, Cavolo nero, Braised red cabbage, Beef fat chips or Green salad £4

Desserts

Chocolate Marquise, crème fraiche ice cream, blood orange £9

Treacle tart, almond and honey ice cream £9

Cheese, red grapes, honeycomb and crackers £9

Manormade ice cream with a Brandy snap £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 @stuihall