

Sample Lunch Menu

Thousand and Twenty

Snacks available from the blackboard

Squid and oxtail roulade, crispy tentacle, squid and fennel salad, fennel pollen £9

Dingley Dell pork belly, salted green plum, deep fried cauliflower, pistachio £8

Salt baked Crapaudine beetroot, Lapsang Souchong jelly, sea buckthorn, wood sorrel and charcoal £7

Brancaster Mussels, shallots, white wine, dill and focaccia Starter £8 Main £15

Steak frites, sirloin minute steak, fries and soft leaf salad £15

Crumbed plaice and fries, tartare sauce and soft leaf salad £15

Mullet, piccolo pepper sauce, basil pesto, piperade and courgette £22

Abalone mushroom, celeriac carbonara, confit yolk, cordyceps and braised shallot £20

Finger sandwiches

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

Prawn and Marie Rose

Roast beef and horseradish

Lincolnshire poacher with shallot

Sides

Potato and thyme terrine £4

Hispi cabbage with XO sauce £4

Fries £4

Crinkle cut duck fat chips £5

Desserts

Sea buckthorn cheesecake, mandarin, lemon thyme and piedmont hazelnut £8

Yorkshire rhubarb and custard tart, goats cheese ice cream £9

Crème Caramel, Old Hall Farm Jersey milk and finger lime £7

Colston Bassett Stilton, malt loaf, port and raisin puree £9

Ice cream, sorbet and a brandy snap £7

Cream tea & cake

Freshly baked scone, strawberry jam and clotted cream, with a pot of tea £6

Fruit cake, banana loaf or toasted tea cake £2 each

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 Collet Brut Champagne £23



www.titchwellmanor.com

Chef / Owner Eric Snaith @titchwellmanor

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