

Sunday Lunch Sample Menu

If there is anything else we can do to make your experience more enjoyable please don't hesitate to ask one of the team.

We hope you have have a great meal
Best wishes - Eric, Chris and Stu

1pm – 5pm

Cream tea

The rare tea company RAF English breakfast tea
Freshly baked scone, strawberry jam, 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
£15 per person with Moutard Champagne £23



Chef /Owner Eric Snaith @titchwellmanor
Head Chef Chris Mann @chris89Mann
Sous Chef Stuart Hall @stuiehall

Please ask for allergen information

1pm – 3pm

From the Starter Table

Shell on prawns
Chicken and lemon thyme terrine
Mixed seafood salad
Oysters, served naturally with lemon
Salt cod paté
Sweetcorn, prawns and chilli
Fresh ricotta, mixed seeds
Salads:
Coronation carrot, green leaf, new potato
Dressings:
Marie rose and French vinaigrette

From the Kitchen

Roast rump of beef, Yorkshire Pudding, duck fat potatoes, roast carrot and gravy

Roast leg of lamb, duck fat potatoes, roast carrot, artichoke puree and gravy

Crumbed plaice and fries, tartare sauce and soft leaf salad

Mushroom and celeriac pasta, vegetarian parmesan

All served with a side of vegetables

From the Dessert Table

Mincemeat and struesel tart
Chocolate delice, marshmallow
Brillat Savarin cheesecake, brandy cherries
Vintage Lincolnshire poacher, crackers, honey
Fresh fruit
Selection of ice creams and sorbets – from the kitchen

2 courses £25

3 courses £30