

# Lunch Menu

Winter Two Thousand and Seventeen

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

Jerusalem artichoke soup and 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

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 £3.50

## Desserts

Poached pear, whipped chocolate, rose and a brandy snap £7

Lemon meringue pie, white chocolate sorbet £7

Cheese, fresh honeycomb, red grapes and crackers £9

Manormade ice cream, 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](http://www.titchwellmanor.com)

Chef / Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuichall