



World Cocktail Day Bottomless Brunch

Sunday 13th May
1pm-3pm | £45 pp

The Food

From the Starter Table

Salt cod pate

Poached salmon, pickled cucumber Prawn cocktail on lettuce Oysters served naturally Duck rilette, pickled shimejis Chicken liver parfait

Salads:

Beetroot and orange, Crisp lettuce, Radish and mooli, Soft leaf

Dressings:

Marie rose, Ceasar, French vinaigrette, Lemon wedges

From the Kitchen

Salt aged fore rib of beef, duck fat potatoes, gravy, roast carrot and Yorkshire Pudding Dingley Dell pork belly, duck fat potatoes, braised cheeks, roast carrot

Skrei cod, lemon butter sauce, confit artichokes, Jersey Royals

Tomato and blue cheese rigatoni, mixed seeds, olive oil

All served with a side of vegetables

From the Dessert Table

Strawberry Bakewell tart Chocolate mousse, berry compot Mixed berry pavlova Lemon drizzle cake, lemon creme Chocolate brownie Cheese and crackers

A selection of gelato, with sauces



The Cocktails

Chefs Breakfast

Smirnoff vodka, Chef mix, tomato juice, lemon juice, celery

Moscow Mule

Smirnoff vodka, ginger beer, lime juice, mint

Spiced Apple

Sailor Jerry spiced rum, Seedlip Spice, lime juice & apple juice

After Brunch

Espresso, Kahlua, Crème de cacao, milk



www.titchwellmanor.com

Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information