

If there is anything else we can do to make your experience more enjoyable then please do ask one of the team.

We hope you have a great meal

Best wishes

Eric, Chris and Stu

Future events

28th March - Supper Club
5 course Titchwell chef battle

31st March - Mothers Day

21st April - Easter Sunday

30th May - Supper Club
Celebration of Norfolk Asparagus

16th June - Fathers Day

27th July - Best of Norfolk
Summer Ball

12th September - Supper Club
Guest chef to be announced

21st November - Supper Club
Sweet vs Savoury

www.titchwellmanor.com



Chef /Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann

Sous Chef Stuart Hall @stuiehall

Please ask for allergen information

Snacks

Chalk stream trout gravadlax, picked cucumber £4

Brancaster oyster, traditional condiments £2

Suckling pig ham £4

Chicken roasted nuts £3

Sourdough bread and Manor cultured butter £2

Nocellara olives £3

Vegetable tempura, Asian dipping sauce £3

Crackling £3

Starters

Prawn cocktail, prawn shell emulsion, soda bread and avocado £9

Raw hand dived scallop, elderflower preserved green strawberry and olive almond £10

Beef Consommé, short-rib, caper jam and Gruyere toast £9

Foie gras and cocoa cheesecake, Yorkshire rhubarb compote, brioche and Lapsang Souchong £10

Regato cheese quiche, confit yolk, celery and Perigord truffle £9

Chilled Wye Valley Asparagus, lemon emulsion, fermented white asparagus and dashi £9

Mains

Skrei cod, Dorset snail, artichokes a la greque, crosnes, black garlic and salted gooseberries £22

Turbot, Brancaster mussels, chervil root, Tokyo turnip, potato, bone cream tartar sauce £24

Sirloin of beef, mushroom sauce, enoki, buckwheat and chervil puree £26

Gloucestershire Old Spot suckling pig, Passe pear and wild garlic £24

Wild garlic dumpling, Romesco sauce, peas, broad beans, pistachio £18

Organic Tofu, pulled trompettes, pickled morels, miso and wild fennel £18

Sides

Pomme puree, courgette with toasted seeds, braised red cabbage, broccoli with almonds,
beef fat chips or green salad £4

Dessert

The Golden Titchwell trifle, Yorkshire rhubarb, Jon's honey and gold chocolate £9

Treacle tart and vanilla ice cream £9

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

Cheesecake, Gariguettes strawberries, garden mint £9

Cote Hill red cheddar, quince, sprouted rye and raisin bread £8

Ice cream & sorbets and a Brandy snap £7