

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

**30<sup>th</sup> May** - Supper Club

Celebration of Norfolk Asparagus

**16<sup>th</sup> June** - Fathers Day

**27<sup>th</sup> July** - Best of Norfolk

Summer party

**12<sup>th</sup> September** - Supper Club

Guest chef to be announced

**21<sup>st</sup> November** - Supper Club

Sweet vs Savoury

[www.titchwellmanor.com](http://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

Chalk Stream trout, smoked belly, courgette and basil puree and tomato £22

Turbot, crab bisque, cod roe pomme dauphine, sea vegetables and nasturtium £24

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

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

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

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

## Sides

Jersey Royals with garden herbs, Isle of Wight tomato salad,  
purple sprouting broccoli with almonds, courgette with wild rice  
beef fat chips or green salad £4

## Dessert

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

Treacle tart and Tahitian vanilla ice cream £9

70% Chocolate Marquise, yoghurt ice cream and mango glass £9

Brillat Savarin cheesecake, fraises des bois and garden mint £9

Mrs Kirkham's Lancashire cheddar, quince, sunflower and rye bread £8

Ice cream & sorbets and a Brandy snap £7