

Lunch Menu

Spring Two Thousand and Nineteen

Snacks available from the blackboard

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

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

Wye Valley Asparagus, lemon emulsion, fermented white asparagus and dashi £8

Brill, mussels, chervil root and bone cream tartar sauce £22

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

Sweet potato gnocchi, Regato cheese, green olive and lemon £16

Finger sandwiches

Platter of 9 mixed Sandwiches, 3 of each variety £10

Prawn & Marie Rose

Roast beef and horseradish

Cote Hill Red Cheddar and Branston pickle

Sides

Pomme puree, cavolo nero, braised red cabbage, purple sprouting broccoli, beef fat chips or green salad £4

Desserts

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

Treacle tart and vanilla ice cream £9

Isle of Mull cheddar, quince, sprouted rye and raisin bread £8

Manormade ice cream and sorbets and a brandy snap £7

Cream tea & cake

Freshly baked scone, strawberry jam and clotted cream £6

Fruit cake, banana loaf or toasted tea cake £3 each

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

Chef / Owner Eric Snaith @titchwellmanor

Head Chef Chris Mann @chris89Mann Sous Chef Stuart Hall @stuiehall