

Lunch Menu

Spring Two Thousand and Nineteen

Snacks available from the blackboard

Raw hand dived scallop, elderflower preserved green strawberry and olive almond £10
Foie gras and cocoa cheesecake, Yorkshire rhubarb compote, brioche and Lapsang Souchong £10
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 £9

Chalk Stream trout, smoked belly, yellow courgette, tomato and basil dressing £22
Turbot, crab bisque, cod roe pomme dauphine, sea vegetables and nasturtium £24
Sirloin of beef, mushroom sauce, enoki, buckwheat and chervil puree £26
Wild garlic dumpling, Romesco sauce, peas, broad beans and pistachio £18
Organic Tofu, pulled trompettes, pickled morels, miso and wild fennel £18

Finger sandwiches

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

Prawn and Marie Rose
Roast beef and horseradish
Cote Hill Red Cheddar with shallot

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

Desserts

Chocolate Marquise, Yoghurt ice cream and mango glass £9
Treacle tart and vanilla ice cream £9
Mrs Kirkham's Lancashire Cheddar, quince, sunflower and rye 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 Collet Brut Champagne £23



www.titchwellmanor.com

Chef / Owner Eric Snaith @titchwellmanor

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