

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

12th September - Supper Club

Sweet vs Savoury

21st November - Supper Club

Guest chef to be announced

13th and 14th December

Christmas Party Nights

Please ask for details

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, pickled cucumber £4

Brancaster oyster, traditional condiments £2

Suckling pig ham £4

Chicken roasted nuts £3

Sourdough and Old Hall Farm Jersey butter £2

Nocellara olives £3

Vegetable tempura, Asian dipping sauce £3

Crackling £3

Starters

Brancaster Crab tian, passion fruit, crab-cracker, jalapeno, squid ink and coriander £10

Mackerel ceviche, gooseberry, pine mayonnaise and cobnuts £8

100 Day aged beef tartare, pheasant egg yolk, consomme jelly, sourdough crisp and samphire £10

Suckling pig croquette, smoked eel, yakatori sauce, redcurrant and Granny Smith £8

Corn off the cob, polenta, sweetcorn butter sauce, puffed potato £8

Steamed courgette flower filled with summer vegetables, coco beans, basil and summer truffle £8

Mains

Crumbed plaice and chips, tartare sauce, minted garden peas and battered cornichon £18

Stone bass, crab bisque, pomme dauphine, sea beet and nasturtium £22

Roast corn fed chicken for two, truffle and white bean sauce, girolles and leeks £44

Lavinton lamb, haggis, shepherd's pie, carrot, whey sauce, confit garlic and garden herbs £26

Carrot and seaweed Wellington, carrot top pesto, aubergine, sea buckthorn and sea purslane £20

Chickpea tofu, the complete broccoli, miso and tofu puree and peanut £18

Sides

Norfolk Peer potatoes with garden herbs, Isle of Wight tomato salad,

Hispi cabbage with XO sauce, courgette with wild rice, green salad £4

Crinkle cut duck fat chips £5

Dessert

Banana and peanut butter parfait, marshmallow and peanut clusters £9

Apricot and thyme tart tatin, Tahitian vanilla ice cream and clotted cream

(for 2 people, allow 20 minutes) £14

Gooseberry fool, sweetened cream, aerated white chocolate, fig leaf ice cream and walnut £9

Brillat Savarin and Norfolk strawberry cheesecake and garden mint £9

Blacksticks Blue Cheese, fig roll, sprouted rye and raisin crisp £9

Ice cream, sorbet and a Brandy snap £7