

# Eating Rooms

## Starters

*Soup	£ 5
Confit Duck Terrine – Damson, Pea Leaves, Foie Gras	9
*Fishcake - Caviar, Lemon, Dill	7
Mixed Shrimps and Prawns – Brown Butter, Lemon, Garlic	9
Deep-fried Norfolk Brie – Blackberry, White Port	8

## Brancaster Shellfish

*Six Oysters - Tabasco, Shallot Vinegar Jellies	10
*Six Tempura Oysters - Sweet Shallot and Chilli	11
Dressed Crab- Miso Mayonnaise, Cucumber Salad	9

## Pies and Pastries

*Cheese and Onion Pie - Creamed Mushrooms	8
*Lamb Pudding - Spring Onion, Anchovy	8
*Fisherman's Pie - Gremolata	10
*Dexter Beef, Beer and Brown Sugar Pie	10

## Mains

Pea Risotto - Halloumi, Hazelnut	11
*Fish and Chips - Mushy Peas	12
Chicken Breast - Garlic Butter, Gratin, Gem, Mushrooms	15
Burger 2 ways - Foie Gras and French Onion, Classic	9
Lobster Pot – Thermidor, Gem, New Potato	19

Please see our blackboard for daily specials

Please Note a **discretionary** 10% service charge is added to tables of 8 or more  
Titchwell Manor Hotel, Main Road, Titchwell, Near Brancaster, PE31 8BB  
Tel: 01485 210221 Email: [margaret@titchwellmanor.com](mailto:margaret@titchwellmanor.com)

11.9 L

## Roast

Aberdeen Angus Rib Eye, Yorkshire Pudding, Red Wine Gravy, Duck Fat Roast Potatoes, Carrots, Almond, Honey, Leeks, 3 Cheese, and Mustard	£ 15
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## Side Dishes

Mushy Peas	3
Proper Chips (Maris Piper)	3
Crunchy Salad Leaves	3
Rocket and Parmesan Salad	3
Buttered Greens	3
Pot of New Potatoes	3
Peas, Beans and Lettuce	3
French Fries – Garlic Salt	3

## Desserts

*Sticky Toffee Pudding - Vanilla Ice Cream	7
Cheese Plate	9
*Chocolate Sundae	5
*'Arctic Roll'	5
Petit Fours for 2	6
Raspberry Parfait - Pistachio, Lime, Raspberry	8
Eton 'Tidy'	9
Cheesecake – Tonka Bean, Blackberry, Lemon Verbena	8
Chocolate, Fruit and Nut – 3 Crisps	9

## Milkshakes and Drinks

Citrus Soda	2
Coke Float	3
Vanilla Milkshake	4
Banana and Butterscotch Milkshake	4
Chocolate and Tonka Bean Milkshake	4

\*As my Dad would say  
'Food not messed about with' - Classic dishes, served simply