

Sunday Lunch 12th September

£23 for 2 courses, £27 for 3 courses

Starters

Seared king scallops* onion wheat puff, chorizo, samphire, peas *£5 supplement

Gressingham potted duck pickles, rocket & pine nut aioli

Pickled beetroots chickpea yogurt dip, lemon & garlic carrot, chillies, almonds

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Prosciutto Chiola & Auricchio Burrata* tomato chutney, olive, charred spring onion & basil oil
*£5 supplement

Rose harissa udon noodles cashews, broccoli, nigella & sesame seeds, peppers, spring onions

Mains (choose one side dish)

Cornish mackerel samphire, tenderstem broccoli, peas, Parma ham, tartare sauce

Tamworth pork cutlet* runner beans, grilled apricot, apple sauce, pan jus *£5 supplement

10 oz Hereford hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Miso glazed aubergine chickpea dip, lemon & garlic, courgettes, nuts & seeds, pickles

Wild mushroom & truffle risotto spinach, parmesan, poached egg

Gressingham duck breast* Indonesian fried rice, T&K plum sauce *£5 supplement

T&K Plant Based Burger** cheese, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun
**vegan friendly buns & cheese available

T&K Cheese Burger* Monterey Jack, home cured bacon, T&K BBQ sauce, coleslaw, Hambleton brioche bun, We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib
*Why not double up with an extra beef patty in your burger £4

Grange Farm Hereford 12 oz sirloin* spinach, peppercorn sauce *£5 supplement

Sunday Roast

Hereford sirloin of beef horseradish sauce, our beef is served pink

Yorkshire pudding, duck fat roast potatoes, carrots, cauliflower cheese puree, red cabbage, kale & pan gravy

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt

Duck fat roasted potatoes

T&K Macaroni cheese

Kings Cliffe bread, marinated olives, oils

Rocket, parmesan, capers, sun blushed tomatoes

Sunday roast veg

Za'atar butternut squash, whipped feta

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Tarah's Tiramisu

Basque cheesecake, blackcurrant compote, candied pecans

Affogato; 2 scoops of vanilla & espresso

Spiced red wine poached pear, toasted almonds, sorbet

Raspberry & lemon steamed sponge, Vanilla custard

Cropwell Bishop Stilton biscuits, chutney, celery & grapes

Vanilla pannacotta, mango & passion fruit salsa

Dark chocolate brownie, salted caramel, honeycomb

If you require any help with allergens, please ask a member of the team. All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.