

Dinner 13th October

Starters

Seared king scallops onion wheat puff, chorizo, samphire, peas	12
Carpaccio of beets feta, pickled hen's egg, basil, horseradish, toasted sunflower seeds	7
Tamworth ham hock terrine pickles, Kings Cliffe toast	6
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Braised Norfolk leeks miso, sesame & nigella seeds, crisp leeks & garlic	7
Auricchio Burrata tomato chutney, olive, basil oil	8

Salads

Autumn mixed squashes wild mushrooms, sunflower seeds, goats cheese, sage	8
Our salads are generous portions on their own or why not add chargrilled chicken, smoked tofu, Burrata or halloumi for £5	
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/16
*Chargrilled chicken with main size, plus choose 1 side	

Mains (choose one side dish)

Atlantic charred Swordfish samphire, broccoli, peas, Parma ham, chilli dressing	19
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	20
Spiced tahini glazed aubergine red pepper & cheese dip, onions, pickles, pine nuts	15
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	15
*Why not double up with an extra beef patty in your burger £4	
T&K Plant Based Burger** Monterey Jack, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun **vegan friendly buns & cheese available	15
Miso glazed Gressingham duck breast pak choi, spring onions, chillies, ginger, plum sauce	20
Crane farm slow cooked lamb ragu pasta green sauce, parmesan	17
Wild mushroom & truffle risotto spinach, parmesan, poached hen's egg	15
Grange Farm Hereford 12 oz sirloin spinach, peppercorn sauce	27

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blushed tomato
Garlic & rosemary roasted new potatoes
Norfolk carrots, sesame & soy
Sugar snaps, toasted nuts & seeds
T&K 'Mac n 4 Cheese'
Kings Cliffe Bread, olives & oils
Za'atar butternut squash, feta

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream	7
Dark chocolate brownie, salted caramel, honeycomb	7
Loz's Tiramisu	7
Spiced red wine poached pear, toasted almonds, sorbet	6
Ginger & Tonka bean Basque cheesecake, blackcurrant compote, pecans	7
Affogato; 2 scoops of vanilla & espresso	4
Cropwell Bishop Stilton, chutney, crackers, celery & grapes	5
Vanilla pannacotta, mango & passion fruit salsa	7

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.