

# Lunch 13<sup>th</sup> October

## Starters

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

## Salads

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

## T&K Sandwiches (add a side £10 all in)

<b>The Salt Beef One</b> Monterey Jack, pickles, sweet onion, gem, mustard aioli, Kings Cliffe bread	9
<b>The Halloumi One</b> spiced tomato chutney, rocket, basil, pickled onion, open bloomer	8
<b>The Crayfish One</b> lemon & dill mayonnaise, baby gem, tomato, hen's egg, open bloomer	9

## Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

<b>Vine tomato &amp; mozzarella</b> fresh basil	11
<b>Florentine</b> spinach, hen's egg, pine nut pesto	12
<b>Tuscan sausage</b> caramelised onion, peppers	13

## Mains (choose one side dish)

<b>Atlantic charred Swordfish</b> samphire, broccoli, peas, Parma ham, chilli dressing	19
<b>10 oz Hereford hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	20
<b>Spiced tahini glazed aubergine</b> red pepper & cheese dip, onions, pickles, pine nuts	15
<b>T&amp;K Cheese Burger*</b> 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	
<b>T&amp;K Plant Based Burger**</b> Monterey Jack, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun **vegan friendly buns & cheese available	15
<b>Wild mushroom &amp; truffle risotto</b> spinach, parmesan, poached hen's egg	15
<b>Grange Farm Hereford 12 oz sirloin</b> spinach, peppercorn sauce	27

## Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blushed tomato
Za'atar butternut squash, feta	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

## 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.