

# Sunday lunch 10<sup>th</sup> October

£23 for 2 courses, £27 for 3 courses

## Starters

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

**Ham hock terrine** pickles, rapeseed, toast

**Carpaccio of beetroots** whipped feta, pickled hen's egg, basil, horseradish, toasted sunflower seeds

**Prosciutto Chiola & Auricchio Burrata\*** tomato chutney, olive, charred spring onion & basil oil

\*£5 supplement

**Autumn mixed squash salad** wild mushrooms, sunflower seeds, goat's cheese, sage

**Braised Norfolk leeks** miso, sesame & nigella seeds, crisp leeks & garlic

## Mains (choose one side dish)

**Atlantic Charred Swordfish** samphire, tenderstem broccoli, broad beans, Parma ham, chilli dressing

**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

**Spiced tahini glazed aubergine** red pepper & cheese dip, onions, pickles, pine nuts

**Wild mushroom & truffle risotto** spinach, parmesan, poached egg

**Miso glazed Gressingham duck breast\*** Udon noodle ramen, chicken broth, mushrooms,

pak choi, spring onions, chillies, ginger, soy & mirin Hen's egg \*£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

**Suffolk chicken breast** sweet curry sauce, potatoes, spinach

## Sunday Roast

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

**Tamworth shoulder of pork** apple sauce

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 tomato

Sunday roast veg

Za'atar butternut squash, whipped feta

Sugar snaps, toasted nuts & seeds

## Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate brownie, salted caramel, honeycomb

Loz's Tiramisu

Spiced red wine poached pear, toasted almonds, sorbet

Ginger & Tonka bean Basque cheesecake, blackcurrant compote, pecans

Affogato; 2 scoops of vanilla & espresso

Damson Crème Brûlée, almond biscuit

Cropwell Bishop Stilton, chutney, crackers, celery & grapes

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.