

Saturday Dinner 20th November

£26 for 2 courses / £30 for 3 courses

Starters

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

Carpaccio of beets feta, pickled hen's egg, basil, horseradish, toasted sunflower seeds

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

Autumn mixed squash salad wild mushrooms, sunflower seeds, goats cheese, sage

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

Hereford beef mince on toast horseradish mousse

Prosciutto Chiola & Auricchio Burrata* tomato chutney, olive, basil, rapeseed oil *£5 supplement

Pumpkin soup crème fraiche, rosemary croutons, Kings Cliffe bread

Mains (choose one side dish)

Mediterranean Stonebass courgettes, chervil aioli, lemon & capers

Gressingham duck breast* kale, potato dauphinoise, 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

T&K Plant Based Burger** Monterey Jack, 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

Wild mushroom & truffle risotto spinach, parmesan, poached egg

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

Chef's choice (choose one side dish)

Slow braised oxtail gnocchi Parisienne, carrot, onion, parmesan

Aubergine & puy lentil ragu lemon & garlic courgettes, pine nuts

North East Atlantic Sea Trout bacon fat roasted potatoes, brussels, onion, corn salsa

Calves liver T&K maple & sweet pepper bacon, coarse grain mustard mash, sage, brown butter

Side Dishes

Hand cut chips, Maldon Sea Salt

Truffle roasted celeriac, mushroom aioli

Sugar snaps, toasted nuts & seeds

T&K 'Mac n 4 Cheese'

Rocket, parmesan, capers, sun blushed tomato

Garlic & Rosemary new potatoes

Kings Cliffe Bread, olives & oil

Satay cauliflower, spring onions, sesame

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate brownie, salted caramel, honeycomb

Loz's Tiramisu

White chocolate & raspberry cookie dough, raspberry ice cream

Spiced red wine poached pear, toasted almonds, sorbet

Affogato; 2 scoops of vanilla & espresso

Cropwell Bishop Stilton, chutney, crackers, celery & grapes

Vanilla pannacotta, mixed fruits

Damson frangipane, raspberry sorbet

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.