

Lunch 24th November

Starters & Salads

Seared king scallops onion wheat puff, chorizo, samphire, peas	12
Carpaccio of beets feta, pickled hen's egg, basil, horseradish, toasted sunflower seeds	7
Pumpkin Soup rosemary croutons, crème fraiche	6
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Braised Norfolk leeks miso, sesame & nigella seeds, crisp leeks & garlic	7
Hereford beef mince on toast horseradish mousse	7
Autumn mixed squash salad 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

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

The Salt Beef One Monterey Jack, pickles, sweet onion, gem, mustard aioli, Kings Cliffe bread	9
The Halloumi One spiced tomato chutney, rocket, basil, pickled onion, open bloomer	8
The Crayfish One 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

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

Mains (choose one side dish)

Mediterranean Stonebass courgettes, chervil aioli, lemon & capers	19
North East Atlantic Sea Trout bacon fat roasted potatoes, brussels, onion, charred corn	17
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
Aubergine & puy lentil ragu lemon & garlic courgettes, 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
Chicken Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons	16
Grange Farm Hereford 12 oz sirloin spinach, peppercorn sauce	27
Braised oxtail gnocchi Parisienne, carrot, turnip, onion, parmesan	17

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blushed tomatoes
Norfolk carrots, soy & mirin, sesame	Colcannon potatoes, wholegrain mustard
Kings Cliffe Bread, olives & oil	Golden beetroot, harissa, crème fraiche, nuts & seeds
T&K 'Mac n 4 Cheese'	Celeriac, truffle oil, black garlic aioli

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream	7
Dark chocolate brownie, salted caramel, honeycomb	7
Damson frangipane, raspberry sorbet	6
Spiced red wine poached pear, toasted almonds, sorbet	6
Affogato; 2 scoops of vanilla & espresso	4
Cropwell Bishop Stilton, damson, crackers, celery & grapes	5
T&K orange marmalade bread & butter pudding, vanilla custard	7
Vanilla pannacotta, mixed fruits	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.