

Dinner 13th January

Starters

Seared king scallop Mornay chorizo, peas, breadcrumbs *last one	12
Carpaccio of beets feta, pickled hen's egg, basil, horseradish, toasted sunflower seeds	7
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Roasted butternut squash Tahini yoghurt, almonds, goats cheese	7
Braised Norfolk leeks miso, sesame & nigella seeds, crisp leeks & garlic	7
Smith's smokery smoked eel celeriac remoulade, toast	8
T&K cured coppa black olive crumb, sun blush tomato, parmesan, rapeseed	8

Salads

Rose harissa udon noodles cashews, broccoli, nigella & sesame seeds, peppers, spring onions	8
**Our salads are generous portions on their own or why not add chargrilled chicken, smoked tofu 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)

North East Atlantic Cod fresh linguine, crayfish, lobster sauce, chives, tomato, parmesan	21
Tomato & roasted pepper risotto black olive, basil, pickled courgettes, parmesan	15
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
Miso glazed aubergine courgettes, hummus, toasted nuts & seeds, pickles	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
Grange Farm Hereford 12 oz sirloin spinach, peppercorn sauce	27

Chef's Choice (choose one side dish)

Tuna Niçoise* spinach, potato, anchovies, capers, tomatoes, olives, sugar snaps, hen's egg	17
*we serve the tuna seared	
Smoked paprika & chestnut gnocchi butter & balloti beans, lemon, garlic, carrot, leek	15

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blushed tomato
Garlic & rosemary roasted potatoes	Kale, chilli dressing
Kings Cliffe Bread, olives & oil	T&K 'Mac n 4 Cheese'
Sugar snaps, toasted nuts & seeds	Peas, broad beans, charred corn

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream	7
Dark chocolate brownie, chocolate sauce, honeycomb, raspberry, cream	7
Vanilla poached pear, toasted pecan & sunflower seed crumble, sorbet	6
White chocolate cookie dough, raspberry ice cream	7
Affogato; 2 scoops of vanilla & espresso	4
Cropwell Bishop Stilton, chutney, crackers, celery & grapes	5
Cornish Kern cheddar, chutney, crackers, celery & grapes	5
Strawberry fool, granola, vanilla cream	6
Almond & Tonka bean rice pudding, crab apple	6

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.