

Dinner 14th January

£26 for 2 courses / £30 for 3 courses

Starters

Tamworth pork, sage & chestnut mushroom terrine piccalilli, toast
Carpaccio of beets feta, pickled hen's egg, basil, horseradish, toasted sunflower seeds
Roasted butternut squash Tahini yoghurt, almonds, goats cheese
Bombay Sapphire gravadlax cucumber, dill, lemon, crème fraiche, Kings Cliffe bread
Braised Norfolk leeks miso, sesame & nigella seeds, crisp leeks & garlic
Smith's smokery smoked eel celeriac remoulade, toast
T&K cured coppa & Burrata* sun blush tomato, parmesan, rapeseed *£5 supplement

Mains (choose one side dish)

North East Atlantic Cod fresh linguine, crayfish, lobster sauce, chives, tomato, parmesan
Tomato & roasted pepper risotto black olive, basil, pickled courgettes, parmesan
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
Miso glazed aubergine courgettes, hummus, toasted nuts & seeds, pickles
Hereford braised blade of beef truffle fondant potato, Norfolk carrot, pan jus
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
*Why not add BBQ pulled pork in your burger £4
Grange Farm Hereford 12 oz sirloin* spinach, peppercorn sauce *£5 supplement

Chefs Choice (choose one side dish)

Mediterranean Stonebass Niçoise spinach, potato, anchovies, capers, tomatoes, beans, hen's egg
Smoked paprika & chestnut gnocchi butter & balloti beans, lemon, garlic, carrot, leek
Suffolk chicken breast wild mushrooms, spinach & bacon fricassée

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
Dark chocolate nemesis, whipped cherry mascarpone, caramelised white chocolate
Vanilla poached pear, toasted pecan & sunflower seed crumble, sorbet
White chocolate cookie dough, raspberry ice cream
Affogato; 2 scoops of vanilla & espresso
Cropwell Bishop Stilton, chutney, crackers, celery & grapes
Cornish Kern cheddar, chutney, crackers, celery & grapes
Strawberry fool, granola, vanilla cream
Almond & Tonka bean rice pudding, crab apple

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.