

Sunday lunch 9th January

£23 for 2 courses, £27 for 3 courses

Starters & Salads

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

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

T&K cured coppa black olive crumb, sun blush tomato, parmesan, rapeseed

Rose harissa udon noodles cashews, broccoli, nigella & sesame seeds, peppers, spring onions

Mains (choose one side dish)

North East Atlantic Hake samphire, peas, corn, chorizo, celery & caper salsa

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

Tamworth pork cutlet* charred apple, red cabbage, apple syrup *£5 supplement

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

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

Tuna Niçoise* spinach, potato, anchovies, capers, tomatoes, olives, sugar snaps, hen's egg

*we recommend the tuna is served seared

Gressingham duck breast* chestnuts, puy lentils, kale *£5 supplement

Sunday Roast

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

Yorkshire pudding, duck fat roast potatoes, carrots, cauliflower cheese puree, red cabbage,

kale & pan gravy

Side Dishes

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

Kings Cliffe Bread, olives & oil

Peas, broad beans, charred corn

Rocket, parmesan, capers, sun blushed tomato

Sunday veg

T&K 'Mac n 4 Cheese'

Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate brownie, chocolate sauce, raspberry, honeycomb. Cream

White chocolate cookie dough, raspberry ice cream

Vanilla poached pear, toasted almonds, sorbet

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.