

Father's Day Lunch 19th June

£26 for 2 courses £30 for 3 courses

Starters

Seared king scallops celeriac puree, orange, pancetta, chicken crumb* £5 supplement

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

Bombay Sapphire Gravavlax orange, radish, cucumber

Carpaccio Hereford beef oyster mushroom tartare, black garlic *£5 supplement

Auricchio Burrata courgette, onion, pea, mint, streusel

T&K smoked apple & mango glazed Scotch Egg coronation aioli, smoked bacon, crispy onion

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

Mains (choose one side)

Mediterranean Stonebass potato terrine, smoked paprika butter, courgettes

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

Moules a la crème white wine, cream, shallots (we suggest hand cut chips)

Miso glazed aubergine chickpea dip, lemon & garlic, courgettes, nuts & seeds, pickles

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

Sweet potato & chestnut gnocchi* Oyster mushrooms, broccoli, pine nuts, parmesan
*gluten free & vegan friendly

Cranoe Farm Rack of Lamb* peas a la Francaise, minted hollandaise *£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

Sunday Roast

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

Tamworth pork shoulder apple sauce

Yorkshire pudding, duck fat roast potatoes, carrots, cauliflower cheese puree, red cabbage, kale & pan gravy

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

T&K 'Mac n 4 Cheese'

Kings Cliffe bread, marinated olives, oils

Rocket, parmesan, capers & sun blush tomatoes

Peas, corn, broad beans

Sugar snaps, toasted nuts & seeds

Sunday roast veg

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate nemesis, raspberry sorbet, honeycomb

T&K bread & butter pudding, vanilla custard

Treacle & pecan tart, clotted cream

Vanilla poached pear, granola, sorbet

Affogato; 2 scoops of vanilla & espresso

Popcorn pannacotta, salted caramel, apple

Cropwell Bishop Stilton, biscuits, chutney

If you require any help with allergens, please ask a member of the team. An optional service charge of 10% is added to groups of 6 or more guests. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.