

Dinner 12th May

Starters

Seared king scallops celeriac puree, orange, pancetta, chicken crumb	12
Local foraged oyster mushroom tartare beetroot relish, black garlic emulsion, watercress	7
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Chiola Parma ham sun blush tomatoes, basil, pecorino	8
Auricchio Burrata chilli jam, olive, basil	8
Ashby asparagus peanuts, coconut, chilli, poached hen's egg	8

Salads

T&K Caesar salad baby gem, dressing, parmesan, bacon, anchovies, croutons	8/17
*Chargrilled chicken with main size, plus choose 1 side	
Harissa udon noodle salad cashews, broccoli, nigella & sesame seeds, peppers, spring onions	8
**Our salads are great on their own or why not add chargrilled chicken, crispy tofu or halloumi for £5	

Mains (choose one side dish)

Mediterranean Stonebass bacon sauce, Romanesco, peas, spinach, corn, samphire	18
Rob's Crispy Tofu "chow fun" mushrooms, broccoli, spring onions, rice noodles, hoisin sauce	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	22
Tuna Niçoise* spinach, potato, anchovies, capers, tomatoes, sugar snaps, hen's egg	17
*Tuna is seared to serve	
T&K Plant Based Burger** cheese, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun	15
**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	15
*Why not double up with an extra beef patty in your burger £4	
Miso glazed aubergine hummus, garlic courgettes, pickles, toasted nuts & seeds	16
Grange Farm Hereford 12 oz sirloin spinach, peppercorn sauce	28

Chef's choice

Suffolk chicken breast carrot puree, pomme anna, asparagus, pan jus	18
Sweet potato & chestnut gnocchi courgette, peas, baby onion, spinach, wild garlic, parmesan	16
Locally caught trout fillet almond butter, aubergine caponata	19

Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blushed tomato
Garlic & rosemary roasted new potatoes	Kings Cliffe bread, olives & oil
T&K 'Mac n 4 Cheese'	Courgette, feta, preserved lemon
Peas, charred corn, broad beans	Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Dark Chocolate nemesis cherry mascarpone, caramelised white chocolate	8
Lemon posset blueberry compote, chantilly, meringue	7
Treacle & pecan tart Cornish clotted cream	8
Vanilla poached pear granola, sorbet	6
Affogato ; 2 scoops of vanilla & espresso	5
Cropwell Bishop Stilton crab apple jam, crackers, celery & grapes	6
White chocolate & cranberry cookie dough vanilla ice cream	7
Lemon drizzle baked Alaska raspberry sorbet	9

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.