

Dinner Friday 13th May

£26 for 2 courses / £30 for 3 courses

Starters

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

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Devilled chicken livers on toast gherkin, onion, cayenne pepper

Chiola Parma ham & Auricchio Burrata basil, black olive crumb *£5 supplement

Ashby asparagus peanuts, coconut, chilli, poached hen's egg

Local foraged oyster mushroom tartare beetroot relish, black garlic emulsion, watercress

Tamworth gammon & trotter terrine pickled mushroom, tarragon mayonnaise

Prawn & watermelon salad cucumber, mint, feta

Mains (choose one side dish)

Mediterranean Stonebass bacon sauce, corn, peas, spinach, samphire

Rob's Crispy Tofu "chow fun" wild mushrooms, broccoli, spring onions, rice noodles, hoisin sauce

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

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

T&K Plant Based Burger** Monterey Jack, pickles, lettuce, tomato, garlic mayo,

Hambleton brioche bun **vegan friendly buns & cheese available

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

Chefs Choice (choose one side dish)

North East Atlantic Hake Niçoise spinach, potato, anchovies, capers, tomatoes,

Sugar snaps, hen's egg

Sweet potato & chestnut gnocchi broccoli, sun blushed tomatoes, pine nuts, parmesan

Calves liver mash, smoked bacon, sage, caramelised onion, pan jus

Locally caught trout fillet almond & lemon butter, asparagus

Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt

Garlic & rosemary roasted new potatoes

T&K 'Mac n 4 Cheese'

Sugar snaps, toasted nuts & seeds

Rocket, parmesan, capers, sun blushed tomato

Kings Cliffe bread, olives & oil

Peas, charred corn, broad beans

Courgette, feta, preserved lemon

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis whipped cherry mascarpone, caramelised white chocolate

Lemon posset blueberry compote, meringue

Treacle & pecan tart Cornish clotted cream

Vanilla poached pear granola, sorbet

Affogato; 2 scoops of vanilla & espresso

Cropwell Bishop Stilton chutney, crackers, celery & grapes

White chocolate & cranberry cookie dough raspberry ice cream

Lemon drizzle baked Alaska raspberry sorbet

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.