

Lunch 14th 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
Tamworth gammon & trotter terrine pickled mushroom, tarragon mayonnaise	7
Auricchio Burrata chilli jam, olive, basil	8
Ashby asparagus peanuts, coconut, chilli, poached hen's egg	8

T&K Sandwiches (all served with hand cut chips)

The Suffolk Chicken One jerk aioli, tomato, onion, gem, gherkin, Hambleton brioche	13
The BBQ Wild Mushroom One kale, pickled cabbage, onion, malted bloomer	12
The Prawn Cocktail One thousand island, rocket, watercress, malted bloomer	13
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	

Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

Vine tomato & mozzarella fresh basil	11
Florentine spinach, hen's egg, pine nut pesto	12
Tuscan sausage caramelised onion, mixed peppers	13

Mains (choose one side dish)

Mediterranean Stonebass bacon sauce, peas, spinach, corn, samphire	18
Rob's Crispy Tofu "chow fun" mushrooms, broccoli, spring onions, rice noodles, hoisin sauce	15
North East Atlantic Hake Niçoise spinach, new potatoes, anchovies, capers, tomatoes, sugar snaps, hen's egg	18
Sweet potato & chestnut gnocchi courgette, peas, baby onion, spinach, wild garlic, feta	16
10oz Hereford hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	22
Miso glazed aubergine hummus, garlic courgettes, pickles, toasted nuts & seeds	16
Locally caught trout fillet almond butter, asparagus	19
Grange Farm Hereford 12 oz sirloin spinach, peppercorn sauce	28
T&K Chargrilled chicken Caesar salad baby gem, dressing, parmesan, bacon, anchovies, croutons	17

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 mixed berries, 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 apricot, orange & sultana chutney, crackers, celery & grapes	6

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.