

Sunday Lunch 8th May

£24 for 2 courses, £28 for 3 courses

Starters

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

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

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

Avocado "St Anselm" prawns, cocktail sauce, smoked paprika

Lutton Farm 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

Mains (choose one side dish)

Mediterranean Stonebass bacon sauce, corn, 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

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

*Tuna is simply seared to serve

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

T&K Chicken Caesar salad baby gem, dressing, parmesan, bacon, anchovies, croutons

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, spring greens & pan gravy

Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

T&K 'Mac n 4 Cheese'

Cauliflower cheese

Rocket, parmesan, capers, sun blushed tomato

Sunday veg

Malt crunch bloomer, olives & oil

Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Chocolate brownie banana ice cream, raspberry, honeycomb

Vanilla poached pear granola, sorbet

Affogato; 2 scoops of vanilla & espresso

Lemon posset blueberry compote, meringue

Cropwell Bishop Stilton chutney, crackers, celery & grapes

Treacle & pecan tart Cornish clotted cream

White chocolate & cranberry cookie dough vanilla 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.