

Dinner Saturday 18th June

£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

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

Hamachi crudo rapeseed, dill, citrus, spice

Hereford carpaccio of beef sun blushed tomatoes, parmesan, rocket

Moroccan spiced chickpea salad quinoa, carrot, rocket, red & green raisins, pickled onions, feta

Auricchio Burrata tomato chilli jam, olive, basil, toasted bloomer

Mains (choose one side dish)

North East Atlantic Turbot corn, chorizo, samphire, sautéed potatoes, white wine cream sauce *£5 supplement

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

100z Hereford hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

T&K Plant Based Burger** cheese, 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

Miso glazed aubergine hummus, garlic courgettes, pickles, toasted nuts & seeds

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

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

Hampshire Trout Niçoise spinach, potato, anchovies, capers, tomatoes, sugar snaps, hen's egg

Launde Farm Jerk Goat rump potato rosti, baby corn, raita *£5 supplement

Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt

Garlic & Rosemary roasted new potatoes

Rocket, parmesan, capers, sun blushed tomato

Kings Cliffe bread, olives & oil

T&K 'Mac n 4 Cheese'

Peas, broad beans, corn

Sugar snaps, toasted nuts & seeds

Courgettes, onion, peas, feta

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate Nemesis orange mascarpone, caramelised white chocolate

Lou's Tiramisu

Vanilla poached pear granola, sorbet

Affogato; 2 scoops of vanilla & espresso

Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes

Lemon drizzle baked Alaska raspberry sorbet

Wigthorpe strawberry Eton Mess Chantilly cream

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.