

# Dinner 22<sup>nd</sup> June

## Starters & Salads

<b>Seared king scallops</b> celeriac puree, orange, pancetta, chicken crumb	12
<b>Hamachi crudo</b> rapeseed, dill, citrus, spice	8
<b>Carpaccio Hereford beef</b> oyster mushroom tartare, black garlic	9
<b>Ashby asparagus</b> peanuts, coconut, chilli, poached hen's egg	8
<b>Auricchio Burrata</b> courgette, onion, pea, mint, streusel	9
<b>T&amp;K smoked apple &amp; mango glazed Scotch Egg</b> coronation aioli, smoked bacon, crispy onion	8
<b>Braised Norfolk leeks</b> miso, sesame & nigella seeds, crisp leeks & garlic	7
<b>Harissa udon noodle salad</b> 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

## The Burgers ( served with hand cut chips )

<b>T&amp;K Plant Based Burger**</b> cheese, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun	15
**vegan friendly buns & cheese available	
<b>T&amp;K Cheese Burger*</b> 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	16
*Why not double up with an extra beef patty in your burger £4	

## Mains (choose one side dish)

<b>Locally caught Trout</b> courgettes, peas, corn, samphire	19
<b>Rob's Crispy Tofu "chow fun"</b> oyster mushrooms, broccoli, spring onions, rice noodles, hoisin	16
<b>100z Hereford hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	22
<b>Miso glazed aubergine</b> hummus, garlic courgettes, pickles, toasted nuts & seeds	17
<b>Grange Farm Hereford 12oz sirloin</b> spinach, peppercorn sauce	28
<b>Yellowfin Tuna Niçoise</b> spinach, potato, anchovies, tomatoes, sugar snaps, hen's egg	19
<b>T&amp;K chicken Caesar salad</b> baby gem, dressing, parmesan, bacon, anchovies, croutons	17

## Side Dishes (all 4.50)

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

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	8
<b>Dark chocolate nemesis</b> orange mascarpone, caramelised white chocolate	8
<b>T&amp;K bread &amp; butter pudding</b> vanilla custard	7
<b>Vanilla poached pear</b> granola, sorbet	7
<b>Rhubarb &amp; strawberry fool</b> amaretti biscuit crumb	7
<b>Affogato</b> ; 2 scoops of vanilla & espresso	5
<b>Cropwell Bishop Stilton</b> apricot & orange chutney, crackers, celery & grapes	6
<b>Lou's Tiramisu</b>	7
<b>Treacle &amp; pecan tart</b> clotted cream	8

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.