

Lunch 23rd June

Starters

Seared king scallops celeriac puree, orange, pancetta, chicken crumb	12
Hamachi crudo rapeseed, dill, citrus, spice	8
Carpaccio Hereford beef oyster mushroom tartare, black garlic	9
Ashby asparagus peanuts, coconut, chilli, poached hen's egg	8
Auricchio Burrata courgette, onion, pea, mint, streusel	9

T&K Sandwiches & Salads (add a side for £10 all in)

The Halloumi One tarragon mayonnaise, rocket, onion, peppers, open malted bloomer	9
The Chicken One coronation aioli, watercress, tomato, malted bloomer	9
The Scottish Smoked Salmon One pickled cucumber, lemon, dill soured cream open malted bloomer	9
T&K Caesar salad Cos lettuce, dressing, parmesan, bacon, anchovies, croutons	8/17
*Chargrilled chicken with main size, plus choose 1 side	
Harissa udon noodle salad 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	

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

Vine tomato & mozzarella fresh basil	12
Florentine spinach, hen's egg, pine nut pesto	13
Tuscan sausage caramelised onion, mixed peppers	14

The Burgers (served with hand cut chips)

T&K Plant Based Burger** Monterey Jack, 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	16
*Why not double up with an extra beef patty in your burger £4	

Mains (choose one side dish)

Locally caught Trout courgettes, peas, corn, samphire	19
Rob's Crispy Tofu "chow fun" oyster mushrooms, broccoli, spring onions, rice noodles, hoisin sauce	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	17
Grange Farm Hereford 12oz sirloin spinach, peppercorn sauce	28
Yellowfin Tuna Niçoise spinach, potato, anchovies, capers, tomatoes, sugar snaps, olives, hen's egg	19

Side Dishes (all 4.50)

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

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Dark chocolate nemesis orange mascarpone, caramelised white chocolate	8
Vanilla poached pear granola, sorbet	7
Rhubarb & strawberry fool amaretti biscuit crumb	7
Affogato ; 2 scoops of vanilla & espresso	5
Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes	6
Lou's Tiramisu	7
Treacle & pecan tart 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.