

Sunday Lunch 12th June

£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

T&K Platter Chiola Parma ham, chicken & mushroom terrine, gammon terrine, pickles, mustard, toasted bloomer *£5 supplement

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

Hamachi crudo rapeseed, dill, citrus, spice

Auricchio Burrata basil, black olive crumb, toasted bloomer

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

Mains (choose one side dish)

Pan fried Hamachi*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

Pollock niçoise spinach, potato, anchovies, capers, tomatoes, sugar snaps, hen's egg

Sunday Roast

Hereford sirloin of beef horseradish sauce, our beef is served pink

Yorkshire pudding, duck fat roast potatoes, carrots, cauliflower cheese puree, red cabbage, kale & 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

Sunday veg

Kings Cliffe bread, olives & oil

Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis cherry mascarpone, caramelised white chocolate

Treacle & pecan tart clotted cream

Lemon & vanilla Basque cheesecake raspberries

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

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.