

Sunday Lunch 24th July

£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

Evesham heritage tomatoes sunflower seeds, watercress vinaigrette, lemon verbena

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

Smoked pulled brisket on toasted crumpet pickled onions, brisket jus

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

Harissa udon noodle salad cashews, broccoli, nigella & sesame seeds, peppers, spring onions

Mains (choose one side dish)

Mediterranean Stonebass bacon, samphire, courgette, peas, potatoes, spinach, lemon butter

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

Tamworth pork cutlet sweetcorn pancake, tenderstem broccoli, apple syrup *£5 supplement

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

Chargrilled chicken Caesar salad Cos lettuce, dressing, parmesan, bacon, anchovies, croutons

Tamworth pulled ham hock red onion, pomegranate's, sugar snaps, lettuce, Mediterranean potatoes, pickled red cabbage, tzatziki, egg, pitta

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'

Spiced Kohl rabi, scallions, pecans

Rocket, parmesan, capers, sun blushed tomato

Sunday veg

Kings Cliffe bread, olives & oil

Courgettes, lemon, mint, feta

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis cherry mascarpone, orange syrup

White chocolate & cranberry cookie dough vanilla ice cream

Tonka bean Basque cheesecake blackcurrants

Vanilla & caramel poached apricots granola, damson sorbet

Affogato; 2 scoops of vanilla & espresso

Cropwell Bishop Stilton fig & apple chutney, crackers, celery & grapes

Lou's Tiramisu

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.