

# Dinner 4<sup>th</sup> August

## Starters

<b>Seared king scallops</b> celeriac puree, orange, pancetta, chicken crumb	13
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	9
<b>Evesham heritage tomatoes</b> sunflower seeds, watercress vinaigrette, lemon verbena	8
<b>Chiola Parma ham</b> torn mozzarella, rocket, tomato, balsamic	9
<b>Auricchio Burrata</b> chilli pepper jam, black olive, basil, malt crunch bloomer	9
<b>Hamachi crudo</b> rapeseed, dill, citrus, spice	8

## Salads

<b>T&amp;K Caesar salad</b> Cos lettuce, dressing, parmesan, bacon, anchovies, croutons	8/17
*Chargrilled chicken with main size, plus choose 1 side	
<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 BBQ Pulled Pork Burger</b> * Monterey Jack, beef patty, T&K BBQ sauce, coleslaw, Hambleton brioche bun, We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	19
*Why not double up with an extra beef patty in your burger £4	

## Mains (choose one side dish)

<b>North East Atlantic Hake</b> T&K tagliatelle, Cornish crab, prawns, chorizo, dill, cream	22
<b>North East Atlantic Wolf fish</b> courgette, samphire, corn, oyster mushrooms, potatoes	18
<b>Rob's Crispy Tofu "chow fun"</b> oyster mushrooms, broccoli, spring onions, rice noodles, hoisin	16
<b>Suffolk Chicken Breast</b> Wild mushroom risotto, spinach, parmesan	18
<b>10oz 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, lemon & garlic courgettes, pickled cabbage, toasted nuts & seeds	17
<b>Hereford 10 oz flat iron steak</b> tenderstem broccoli, peppercorn sauce	26
<b>Tamworth pulled ham hock</b> red onion, pomegranate's, sugar snaps, lettuce, Mediterranean potatoes, pickled red cabbage, tzatziki, egg, pitta	18

## Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt
Garlic & rosemary roasted new potatoes
Kings Cliffe bread, olives & oil
Rocket, parmesan, capers, sun blushed tomato
T&K 'Mac n 4 Cheese'
Spiced Kohl rabi, scallions, pecans
Sugar snaps, toasted nuts & seeds
Courgettes, lemon, mint, feta

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	8
<b>Dark chocolate nemesis</b> clotted cream, honeycomb, raspberries	8
<b>Locally picked strawberry Eton Mess</b>	7
<b>Vanilla &amp; caramel poached apricots</b> granola, damson sorbet	7
<b>Affogato</b> ; 2 scoops of vanilla & espresso	5
<b>Cropwell Bishop Stilton</b> gooseberry jam, crackers, celery & grapes	6
<b>Basque cheesecake</b> blackcurrants	8
<b>Lou's Tiramisu</b>	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.