

# Dinner Friday 5<sup>th</sup> August

£26 for 2 courses / £30 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

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

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

## Mains (choose one side dish)

**North East Atlantic Hake** T&K tagliatelle, Cornish crab, prawns, chorizo, dill, cream \*£5 supplement

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

**Tamworth pork cutlet** potato rosti, tenderstem broccoli, apple syrup, pickled redcurrants

**North East Atlantic Wolf fish** courgette, samphire, peas, mushrooms, potatoes

**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, blue cheese sauce \*£5 supplement

**Hereford 10 oz flat iron steak** sprouting broccoli, peppercorn sauce \*£5 supplement

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

**Tamworth pulled ham hock** red onion, pomegranates, sugar snaps, lettuce, Mediterranean potatoes, pickled red cabbage, tzatziki, egg, pitta

## Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt

Kings Cliffe bread, olives & oil

T&K 'Mac n 4 Cheese'

Sugar snaps, toasted nuts & seeds

Garlic & rosemary roasted new potatoes

Rocket, parmesan, capers, sun blushed tomato

Spiced Kohl rabi, scallions, pecans

Courgettes, lemon, garlic, mint, feta

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** clotted cream, honeycomb, raspberries

**Tonka bean Basque cheesecake** blackcurrants

**Locally picked strawberry Eton mess**

**Vanilla & caramel poached apricots** granola, damson sorbet

**Affogato**; 2 scoops of vanilla & espresso

**Cropwell Bishop Stilton** gooseberry jam, crackers, celery & grapes

**Lou's Tiramisu**

**White chocolate pannacotta** braised rhubarb

**Lemon drizzle baked Alaska** raspberry ice cream

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.