

Lunch 5th August

Starters

Seared king scallops celeriac puree, orange, pancetta, chicken crumb	13
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Evesham heritage tomatoes sunflower seeds, watercress vinaigrette, lemon verbena	8
Chiola Parma ham torn mozzarella, tomato, balsamic	9
Auricchio Burrata chilli pepper jam, black olive, basil, toasted bloomer	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 BBQ Pulled Pork One baby gem, pickled onion, gherkins, coleslaw, Hambleton brioche bun	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	
Moroccan spiced chickpea salad quinoa, carrot, rocket, red & green raisins, pickled onions, feta	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)

North East Atlantic Hake T&K tagliatelle, Cornish crab, prawns, chorizo, dill, cream	22
North East Atlantic Wolf fish courgette, samphire, corn, oyster mushrooms, potatoes	18
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, lemon & garlic courgettes, pickled cabbage, toasted nuts & seeds	17
Suffolk Chicken Breast Wild mushroom risotto, spinach, parmesan	18
Hereford 10 oz flat iron steak sprouting broccoli, peppercorn sauce	26
Tamworth pulled ham hock 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	Rocket, parmesan, capers, sun blushed tomato
Garlic & rosemary roasted new potatoes	Kings Cliffe bread, olives & oil
T&K 'Mac n 4 Cheese'	Courgettes, lemon, mint, feta
Sugar snaps, toasted nuts & seeds	Spiced Kohl rabi, scallions, pecans

Puddings

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