

Dinner Saturday 17th September

£29 for 2 courses / £33 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
Auricchio Burrata chilli pepper jam, black olive, basil, toast
Aubergine & white bean artichokes, onion, carrot, toasted za'atar white beans, spice, sultanas, parsley
Gressingham duck liver parfait sweet red onion, toast
T&K smoked eel tortellini lobster sauce

Mains (choose one side dish)

North East Atlantic Cod smoked bacon, dill, sweetcorn, spinach, cream, T&K tagliatelle
Local oyster mushroom & black garlic risotto poached hen's egg, parmesan, truffle oil
10oz 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** Monterey Jack, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun
**vegan friendly buns & cheese available
T&K Chilli Burger* Monterey Jack, beef patty, beef chilli, coleslaw, pickles, soured cream 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
(our regular bacon cheeseburger is always available as an alternative)
Miso glazed aubergine hummus, garlic courgettes, pickles, toasted nuts & seeds
Grange Farm Hereford 12oz sirloin spinach, peppercorn sauce *£5 supplement
Cajun spiced Red Fish basmati rice, peas, cabbage, pineapple salsa
Gressingham duck breast hispi cabbage, local oyster mushrooms, pomme rosti, sesame seeds, pan jus

Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blushed tomato
Garlic & rosemary roasted new potatoes
Ridouts of Heacham rustic malt crunch bread, olives & oil
T&K 'Mac n 4 Cheese'
Courgette, lemon, mint, feta
Sugar snaps, toasted nuts & seeds
Wigsthorpe Farm runner beans, tahini yogurt

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel crème fraiche, honeycomb, raspberries
Local plum & gooseberry frangipane tart plum puree, vanilla ice cream
Norfolk strawberry fool gingernut crumb
Elderflower poached pear coconut crumb, damson sorbet
Affogato; 2 scoops of vanilla & espresso
Cropwell Bishop Stilton gooseberry jam, crackers, celery & grapes
Dutch Gouda gooseberry jam, 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.