

Dinner 22nd September

Starters

Seared king scallops celeriac puree, orange, pancetta, chicken crumb	13
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Aubergine & white bean artichokes, onion, carrot, toasted za'atar white beans, spice, sultanas, parsley	8
Auricchio Burrata rocket pesto, olive crumb, baby basil, malt crunch bloomer	8
T&K smoked eel tortellini lobster sauce	9
Gressingham duck liver parfait sweet onion, rye toast	9

Salads

T&K Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8/18
*Chargrilled chicken with main size, plus choose 1 side	
Harissa udon noodle salad cashews, broccoli, nigella & sesame seeds, peppers, spring onions	9
Moroccan spiced chickpea salad quinoa, carrot, rocket, red & green raisins, pickled onions, feta	9
**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)

T&K Plant Based Burger** cheese, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun	16
**vegan friendly buns & cheese available	
T&K Jerk Pork Ribeye Burger* Monterey Jack, beef patty, coleslaw, pickles, pineapple aioli	19
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 at £17)	

Mains (choose one side dish)

North East Atlantic Cod smoked bacon, dill, sweetcorn, spinach, cream, T&K tagliatelle	22
Rob's Crispy Tofu "chow fun" mushrooms, broccoli, spring onions, rice noodles, hoisin sauce	17
NVB Egyptian Cream stout braised beef & oyster mushrooms four cheese scone	19
Wild mushroom & spinach risotto parmesan, poached hen's egg	19
Scottish Mackerel Cajun spiced basmati rice, peas, cabbage, pineapple salsa	19
10oz Hereford hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	23
Miso glazed aubergine hummus, lemon & garlic courgettes, pickled cabbage, toasted nuts & seeds	18
Gressingham duck breast braised red cabbage, piccolo parsnips, plum sauce	22
Hereford 12oz flat iron steak Kansas city rubbed tomato, maple onion, red pepper sarza criolla	27

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'	Sugar snaps, toasted nuts & seeds
Local runner beans, mushrooms, garlic butter	Spiced celeriac, nigella crème fraiche, pickled chillies

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Dark chocolate nemesis salted caramel crème fraiche, honeycomb, raspberries	8
Elderflower poached pear coconut crumb, blackcurrant sorbet	7
Norfolk strawberry Eton Mess	7
Affogato ; 2 scoops of vanilla & espresso	5
Cropwell Bishop Stilton gooseberry jam, crackers, celery & grapes	7
Dutch Gouda gooseberry jam, crackers, celery & grapes	6
Lou's Tiramisu	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.