

# Lunch 22<sup>nd</sup> September

## 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>Aubergine &amp; white bean</b> artichokes, onion, carrot, toasted za'atar white beans, spice, sultanas, parsley	8
<b>Smoked pulled brisket on toasted crumpet</b> pickled onions, brisket jus	9
<b>Gressingham duck liver parfait</b> sweet onion, toast	9

## T&K Sandwiches & Salads (add a side for £12 all in)

<b>The Halloumi One</b> tarragon mayonnaise, rocket, onion, peppers, open malted bloomer	10
<b>The Salt Beef One</b> Monterey Jack, gem lettuce, mustard mayonnaise, pickles, malt crunch bread	10
<b>The T&amp;K Hot Smoked Salmon One</b> pickled cucumber, lemon, dill soured cream, open malted bloomer	10
<b>T&amp;K Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8/18
*Chargrilled chicken with main size, plus choose 1 side	
<b>Harissa udon noodle salad</b> cashews, broccoli, nigella & sesame seeds, peppers, spring onions	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)

<b>T&amp;K Plant Based Burger**</b> Monterey Jack, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun	16
**vegan friendly buns & cheese available	
<b>T&amp;K Cheese Burger*</b> 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	17
*Why not double up with an extra beef patty in your burger £4	

## Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

<b>Vine tomato &amp; mozzarella</b> fresh basil	12
<b>Florentine</b> spinach, hen's egg, pine nut pesto	13
<b>Tuscan sausage</b> sweet onion, peppers	14

## Mains (choose one side dish)

<b>North East Atlantic cod</b> smoked bacon, dill, sweetcorn, spinach, cream, T&K tagliatelle	22
<b>Rob's Crispy Tofu "chow fun"</b> mushrooms, broccoli, spring onions, rice noodles, hoisin sauce	17
<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	23
<b>Miso glazed aubergine</b> hummus, lemon & garlic courgette, pickled cabbage, toasted nuts & seeds	18
<b>Hereford 12oz flat iron steak</b> Kansas city rubbed tomato, maple red onion, red pepper sarza criolla	27
<b>Scottish Mackerel</b> Cajun spiced basmati rice, peas, cabbage, pineapple salsa	19

## Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blushed tomato
Rosemary & garlic roasted new potatoes	Ridouts of Heacham rustic malt crunch bread, olives & oil
T&K 'Mac n 4 Cheese'	Local runner beans, mushrooms, garlic butter
Sugar snaps, toasted nuts & seeds	Spiced celeriac, nigella crème fraiche, pickled chillies

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	8
<b>Dark chocolate nemesis</b> salted caramel crème fraiche, honeycomb, raspberries	8
<b>Local plum &amp; gooseberry frangipane tart</b> plum puree, vanilla ice cream *Last one	8
<b>Elderflower poached pear</b> coconut crumb, blackcurrant sorbet	7
<b>Norfolk strawberry Eton Mess</b>	7
<b>Affogato</b> ; 2 scoops of vanilla & espresso	5
<b>Dutch Gouda</b> gooseberry jam, crackers, celery & grapes	6
<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.