

Sunday Lunch 18th September

£25 for 2 courses, £29 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 Jerk Pork Ribeye Burger* Monterey Jack, beef patty, coleslaw, pickles, pineapple aioli

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

Sunday Roast

Hereford sirloin of beef horseradish sauce, our beef is served pink

Tamworth loin of pork apple sauce

Yorkshire pudding, duck fat roast potatoes, carrots, cauliflower cheese puree, red cabbage, kale & pan gravy

Side Dishes (all 4.50)

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

T&K 'Mac n 4 Cheese'

Sunday veg

Rocket, parmesan, capers, sun blushed tomato

Ridouts of Heacham rustic malt crunch bread, olives & oil

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 Eton Mess

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

Local apple & damson crumble vanilla custard

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.