

# Dinner Saturday 19<sup>th</sup> November

£29 for 2 courses / £33 for 3 courses

## Starters

**Seared king scallops** pea & mint puree, pork onion puff \*£5 supplement

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Chiola Parma ham & Auricchio Burrata** olive crumb, baby basil, rapeseed

**Aubergine & white bean** artichokes, onion, carrot, toasted za'atar white beans, spice, sultanas, parsley

**Locally shot pigeon breast** puy lentils

**Red beetroot & yoghurt** toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion

**T&K Caesar salad** baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons

**Cauliflower salad** pomegranates, cumin, parsley, mint, tarragon, pistachios, onion

## Mains (choose one side dish)

**Mediterranean Stonebass** wild mushroom, onion, greens, coarse grain mustard gnocchi

**Crane farm garlic & rosemary lamb cutlets** dauphinoise potatoes, kale, pan jus \*£5 supplement

**Butternut squash** cauliflower, barberries, pickled walnut, cavolo nero, miso butter

**Roasted celeriac** sweetcorn pancake, carrot remoulade, nam prik mascarpone, hen's egg, capers, mustard

**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 Lamb Burger\*** pickled cucumber, red cabbage, whipped feta & Dijon, coleslaw, Hambleton brioche

(our regular bacon cheeseburger is always available as an alternative)

**Baked aubergine** pomme rosti, spiced tahini, chargrilled quince, pomegranates, pine nuts

**Grange Farm Hereford 12oz sirloin** spinach, whipped bone marrow & café de Paris butter \*£5 supplement

**Gressingham duck ragu** T&K pappardelle, spinach, tomato

**North East Atlantic Halibut** Dorset crab risotto, prawns, greens, lemon, parmesan

**T&K chargrilled chicken Caesar salad** baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons

## 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'

Satay cauliflower, spring onions, sesame

Broccoli polonaise

Smoked paprika artichokes, sour cream

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** salted caramel crème fraiche, honeycomb, raspberries

**Treacle & pecan tart** Dorset clotted cream

**Apple & pear strudel** vanilla custard

**Wigsthorne farm quince fool** gingernut crumb

**Affogato**; 2 scoops of vanilla & espresso

**Cropwell Bishop Stilton** apricot & orange chutney, crackers, celery & grapes

**Dutch Gouda** apricot & orange chutney, crackers, celery & grapes

**Local quince tart** crème patisserie, Italian meringue, red fruit coulis

**Lou's Tiramisu**

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.