

Dinner 23rd November

Starters

Seared king scallops pea & mint puree, pork onion puff	13
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Auricchio Burrata chilli jam, olive crumb, baby basil, malt crunch bloomer	9
Aubergine & white bean artichokes, onion, carrot, toasted za'atar white beans, spice, sultanas	8
Red beetroot & yoghurt toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion	8
Locally shot pigeon breast puy lentils	8
Gressingham duck liver parfait apricot & orange chutney, 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	
Roasted mixed squashes wild mushrooms, whipped goats cheese, pumpkin seeds, crispy sage	9
Cauliflower salad pomegranates, cumin, parsley, mint, tarragon, pistachios, onion	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, Monterey Jack cheese, Hambleton brioche bun)

T&K Lamb Burger* pickled cucumber, red cabbage, whipped feta & Dijon, coleslaw, brioche	19
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	
T&K Plant Based Burger** pickles, lettuce, tomato, garlic mayo	16
**vegan friendly buns & cheese available	
T&K Cheese Burger* , home cured bacon, T&K BBQ sauce, coleslaw	17
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	
*Why not double up with an extra patty in your burger £4	

Mains (choose one side dish)

Mediterranean Stonebass smoked bacon, sweetcorn, onion, peas, dill, T&K tagliatelle, cream	22
Butternut squash cauliflower, barberries, pickled walnut, cavolo nero, miso butter	18
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
Roasted celeriac corn pancake, carrot remoulade, nam prik mascarpone, hen's egg, capers, mustard	18
Hereford 12oz flat iron steak tomato, maple red onion, whipped bone marrow & café de Paris butter	27
Baked aubergine pomme rosti, spiced tahini, chargrilled quince, pomegranates, pine nuts	18
Tamworth pork cutlet mustard pomme puree, kale, apple syrup, pan jus	20
Gressingham Duck breast Dauphinoise potatoes, tenderstem broccoli, pan jus	22

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'	Smoked paprika artichokes, soured cream
Broccoli polonaise	Satay cauliflower, spring onions, sesame

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Dark chocolate nemesis salted caramel crème fraiche, honeycomb, raspberries	8
Local quince tart crème patisserie, Italian meringue, red fruit coulis	8
Vanilla set yogurt fruit & nut granola, quince compote	7
Affogato ; 2 scoops of vanilla & espresso	5
Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes	7
Lou's Tiramisu	8
Apple & pear strudel vanilla custard	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.