

Lunch 24th 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
Chiola Parma ham rocket, pecorino, sun blushed tomatoes	9

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

The Halloumi One tarragon mayonnaise, rocket, onion, peppers, open malted bloomer	10
The Salt Beef One baby gem, pickles, sweet onion, Monterey jack, mustard aioli, malt crunch bread	10
The Hot Smoked Salmon One pickled cucumber, lemon, dill soured cream, open malted bloomer	10
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
**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	

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

Vine tomato & mozzarella fresh basil	12
Florentine spinach, hen's egg, pine nut pesto	13
Spianata piccante salami sweet onion, peppers	14

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
Tamworth pork cutlet Dauphinoise potatoes, tenderstem broccoli, pan jus	20
Dorset crab & lemon risotto prawns, spinach, parmesan, poached hen's egg	19

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

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

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.