

Dinner 21st January

£29 for 2 courses / £33 for 3 courses

Starters

Seared king scallops peas & spinach, pork onion puff *£5 supplement

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

NVB Welsh Rarebit fried hen's egg

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

T&K cured bresaola figs, rocket, mustard dressing

Tamworth maple & soy glazed pork belly cider polenta, samphire, sesame & nigella seeds *£5 supplement

Sweet potato & kale salad pecans, brussel sprouts, feta, maple Dijon dressing, beetroot

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

Mains (include a side dish)

Scottish Mackerel cannellini beans, radish, tomatoes, courgette, lemon & coriander butter

Mediterranean Stonebass smoked bacon, mixed greens, cream, dill, T&K tagliatelle

Crane Farm rack of lamb dauphinoise potatoes, tenderstem broccoli, redcurrant sauce *£5 supplement

Sweet potato & ricotta ravioli kale, pecans, truffle cream sauce

Baked aubergine pomme rosti, spiced tahini, pear, pomegranates, pine nuts

10oz Hereford hanger steak prized for its flavour, the cut that the butcher

would keep for herself. We recommend medium rare. House Chimichurri, watercress

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

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

Chargrilled chicken Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons

T&K Plant Based Burger** Monterey Jack, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun

**vegan friendly buns & cheese available

T&K Chili Burger beef patty, beef chilli, soured cream Monterey Jack, pickled red cabbage, coleslaw

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

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Rocket, parmesan, capers, sun blushed tomato

Garlic & rosemary roasted new potatoes

Ridouts of Heacham bread, olives & oil

T&K 'Mac n 4 Cheese'

Satay cauliflower, spring onions, sesame

Broccoli polonaise

Roasted butternut squash, pomegranates, crispy onions

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel crème fraiche, honeycomb

Vanilla & saffron poached pear fruit & mixed nut granola, sorbet

Treacle & pecan tart Dorset clotted cream

Affogato; 2 scoops of vanilla & espresso

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

Baileys Crème Brûlée Viennese biscuit

Lou's Tiramisu

If you require any help with allergens, please ask a member of the team. All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.