

Dinner 24th January

Starters

Seared king scallops peas & spinach, pork onion puff	14
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
Red beetroot & yoghurt toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion	8
NVB Welsh Rarebit fried hen's egg	8
T&K cured bresaola figs, rocket, mustard dressing	9
Tamworth maple & soy glazed pork belly cider polenta, samphire, sesame & nigella seeds	9
T&K Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8
Sweet potato & kale salad pecans, brussel sprouts, feta, maple Dijon dressing, beetroot	8

The Burgers (served with hand cut chips, Hambleton brioche bun)

T&K Chilli Burger beef patty, beef chilli, soured cream Monterey Jack, pickled red cabbage, coleslaw	19
T&K Plant Based Burger** pickles, lettuce, tomato, garlic mayo, Monterey Jack cheese	16
**vegan friendly buns & cheese available	
T&K Cheese Burger* home cured bacon, T&K BBQ sauce, coleslaw, Monterey Jack cheese	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 (include a side dish)

Scottish Mackerel cannellini beans, radish, tomatoes, courgette, lemon & coriander butter	20
Mediterranean Stonebass smoked bacon, mixed greens, cream, dill, T&K tagliatelle	22
T&K Chargrilled Chicken Caesar baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	19
Baked aubergine pomme rosti, spiced tahini, roasted pear, pomegranates, pine nuts	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	24
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	28
Sweet potato & ricotta ravioli kale, wild mushrooms, pecans, truffle cream sauce	19
Crane Farm rack of lamb dauphinoise potatoes, tenderstem broccoli, redcurrant jus	27

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blushed tomato
Duck fat roast potatoes
Ridouts of Heacham malt crunch bloomer, olives & oil
T&K 'Mac n 4 Cheese'
Braised red cabbage
Cauliflower satay, spring onion, sesame seeds
Broccoli polonaise

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Dark chocolate nemesis salted caramel crème fraiche, honeycomb, raspberries	8
Vanilla & saffron poached pear fruit & mixed nut granola, sorbet	7
Treacle & pecan tart Dorset clotted cream	8
Affogato ; 2 scoops of vanilla & espresso	5
Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes	7
Baked Baileys custard Viennese biscuit, chantilly	8
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.