

Lunch 24th January

Starters

Seared king scallops peas, mint & 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
Gressingham duck breast orange marmalade	9
NVB Welsh Rarebit fried hen's egg	8
Tamworth maple & soy glazed pork belly cider polenta, samphire, sesame & nigella seeds	9

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

The Salt Beef One lettuce, pickles, caramelised onion, Monterey Jack, mustard aioli, malted bloomer	10
The Halloumi One tarragon mayonnaise, rocket, onion, peppers, open malted bloomer	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	8/19
*Chargrilled chicken with main size, plus choose 1 side	
Sweet potato & kale salad pecans, brussel sprouts, feta, maple Dijon dressing, beetroot	8
**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, Hambleton brioche bun)

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	

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
BBQ Suffolk chicken sweet onion, peppers	14

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
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
Cranoe 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'	Cauliflower satay, spring onion, sesame seeds
Norfolk carrots, maple, nuts & 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
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. All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.