

# Dinner 4<sup>th</sup> February

£30 for 2 courses / £34 for 3 courses

## Starters

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

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

**Goats' Cheese & walnut tortellini** beetroot vinaigrette, parsley cream

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

**South African Lamb bobotie** egg custard, flatbread

**Braised smoked Hereford brisket** carrot puree, samphire, sesame & nigella seeds

**Datterino tomatoes** sumac, sunflower seeds, chickpea & ricotta, basil, black olive

**T&K cured bresaola** figs, rocket, mustard dressing

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

## Mains (include a side dish)

**Norwegian Skrei Cod** courgette, samphire, peas, sweetcorn, lobster sauce

**Tamworth Porchetta** Mediterranean cous cous, harissa yogurt

**Scottish Mackerel** T&K tagliatelle puttanesca, bacon, capers, olives

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

**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 Jerk Pork Ribeye Burger** beef patty, pork ribeye, Monterey Jack, pickled red cabbage,

Hambleton brioche bun, 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'

Courgettes, peas, mint, feta

Roasted parsnips & celeriac, miso butter, flaked almonds

Braised red cabbage, apple, sultanas

## 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

**Affogato**; 2 scoops of vanilla & espresso

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

**Lou's Tiramisu**

**Chelsea tart** whey caramel, vanilla ice cream

**Apple & plum crumble** vanilla custard

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.