

# Dinner 5<sup>th</sup> February

## Starters

<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Red beetroot &amp; yoghurt</b> toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion	8
<b>T&amp;K cured bresaola</b> figs, rocket, mustard dressing	9
<b>Datterino tomatoes</b> sumac, sunflower seeds, chickpea & ricotta, basil, black olive	8
<b>South African Lamb bobotie</b> egg custard, flatbread	9
<b>Hereford ox tongue</b> pickled red cabbage	9
<b>T&amp;K Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8
<b>Sweet potato &amp; kale salad</b> pecans, broccoli, feta, maple Dijon dressing, beetroot	8

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

<b>T&amp;K Jerk Pork Ribeye Burger</b> beef patty, pork ribeye, Monterey Jack, pickled red cabbage, coleslaw	19
<b>T&amp;K Plant Based Burger**</b> pickles, lettuce, tomato, garlic mayo, Monterey Jack cheese	16
**vegan friendly buns & cheese available	
<b>T&amp;K Cheese Burger*</b> 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)

<b>Scottish Mackerel</b> T&K tagliatelle puttanesca, bacon, capers, olives	22
<b>Baked aubergine</b> pomme rosti, spiced tahini, roasted pear, pomegranates, pine nuts	19
<b>10oz Hereford hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	24
<b>Roasted celeriac</b> corn pancake, carrot remoulade, nam prik mascarpone, hen's egg, capers, mustard	19
<b>Hereford 12oz flat iron steak</b> tomato, maple red onion, whipped bone marrow Café de Paris butter	28
<b>Tamworth Porchetta</b> Mediterranean cous cous, harissa yogurt	21
<b>Chargrilled chicken Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	19

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blushed tomato
Duck fat roast potatoes
Ridouts of Heacham bread, olives & oil
T&K 'Mac n 4 Cheese'
Courgette, peas, mint, feta
Braised red cabbage
Roasted carrots, miso butter, flaked almond

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	8
<b>Dark chocolate nemesis</b> salted caramel crème fraiche, honeycomb, raspberries	8
<b>Vanilla &amp; saffron poached pear</b> fruit & mixed nut granola, sorbet	7
<b>Chelsea tart</b> whey caramel, vanilla ice cream	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	5
<b>Cropwell Bishop Stilton</b> apricot & orange chutney, crackers, celery & grapes	7
<b>Bread &amp; butter pudding</b> vanilla custard	7

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.