

Lunch 4th February

Starters & Salads

Seared king scallops peas, mint & spinach, pork onion puff	14
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
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
Datterino tomatoes sumac, sunflower seeds, chickpea & ricotta, basil, black olive	8
Hereford ox tongue pickled red cabbage	9
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	

T&K Sandwiches & Burgers (All served with hand cut chips)

The Chicken One lettuce, tomato, caramelised onion, bacon, chipotle aioli, malted bloomer	14
The Halloumi One tarragon mayonnaise, rocket, onion, peppers, open malted bloomer	14
The Hot Smoked Salmon One pickled cucumber, lemon, dill soured cream, open malted bloomer	14
T&K Plant Based Burger **pickles, lettuce, tomato, garlic mayo, Monterey Jack cheese, Hambleton brioche	16
**vegan friendly buns & cheese available	
T&K Cheese Burger *bacon, T&K BBQ sauce, coleslaw, Monterey Jack cheese, Hambleton brioche	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
Spianata piccante salami sweet onion, peppers	14

Mains (include a side dish)

Norwegian Skrei Cod courgette, samphire, peas, sweetcorn, lobster sauce	23
Scottish Mackerel T&K tagliatelle puttanesca, bacon, capers, olives	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
Tamworth Porchetta Mediterranean cous cous, harissa yogurt	21

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blushed tomato
Garlic & rosemary roasted new potatoes	Ridouts of Heacham malt crunch bloomer, olives & oil
T&K 'Mac n 4 Cheese'	Roasted parsnips & celeriac, miso butter, flaked almonds
Braised red cabbage	Courgettes, peas, mint, feta

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Dark chocolate nemesis salted caramel crème fraîche, 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
Caramel apple bread & butter pudding * vanilla custard *Last one	7
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.