

Mothering Sunday Lunch 19th March

£28 for 2 courses / £32 for 3 courses

Starters

- Seared king scallops** peas, mint & spinach, pork onion puff *£5 supplement
- Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi
- Smoked Hereford brisket** cider polenta, samphire, sesame & nigella seeds *£5 supplement
- Red beetroot & yoghurt** toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion
- Gressingham duck liver pate** apple, walnut, toast
- Avocado St Anselm** prawns cocktail, sauce, smoked paprika
- T&K Caesar salad** baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons
- Harissa udon noodle salad** cashews, broccoli, nigella & sesame seeds, peppers, spring onions

Mains (include a side dish)

- Mediterranean Stonebass** crushed potato, dill, samphire, chorizo tomato sauce
- Cranoe Farm rack of lamb** dauphinoise potatoes, tenderstem broccoli, redcurrant sauce *£5 supplement
- Miso glazed aubergine** potato terrine, harissa whipped tofu yogurt, peanuts, leeks
- 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
- Hereford 12oz flat iron steak** green beans, peppers, béarnaise sauce *£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 Cheese Burger*** home cured bacon, T&K BBQ sauce, coleslaw, Monterey Jack cheese
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

Sunday Roast

- Hereford sirloin of beef** horseradish sauce, our beef is served pink
- Tamworth shoulder of pork** apple sauce
- Yorkshire pudding, duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale
celeriac cheese puree & pan gravy

Side Dishes (£4.50)

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| 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' | Sunday veg |
| Sugar snaps, toasted nuts & seeds | Courgette, peas, mint, feta |

Puddings

- Sticky toffee pudding** toffee sauce, vanilla ice cream
- Dark chocolate nemesis** salted caramel, honeycomb
- Vanilla & saffron poached pear** fruit & mixed nut granola, sorbet
- T&K bread & butter pudding** vanilla custard
- Eton Mess** almond biscuit
- Affogato**; 2 scoops of vanilla & espresso
- Cropwell Bishop Stilton** apricot & orange chutney, crackers, celery & grapes
- Lou's Tiramisu**

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.