

Sunday Lunch 5th February

£26 for 2 courses, £30 for 3 courses

Starters

- Seared king scallops** peas, mint & spinach, pork onion puff *£5 supplement
- Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi
- NVB welsh rarebit** fried hen's egg
- 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)

- 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)

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 |
| Courgettes, peas, mint, feta | Roasted parsnips & celeriac, miso butter, flaked almonds |

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
- Bread & butter pudding** vanilla custard
- Chelsea tart** whey caramel, vanilla ice cream
- 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.