

Dinner 16th March

Starters

Seared king scallops peas, mint & spinach, pork onion puff	14
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Datterino tomatoes sumac, sunflower seeds, chickpea & ricotta, basil, black olive	8
T&K brawn terrine pickled quince chutney, gherkin & mustard aioli, toast	8
Hereford smoked beef cheeks sweet potato puree, samphire, jus	10
Red beetroot & yoghurt toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion	9
T&K Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8
Sweet potato & kale salad pecans, broccoli, feta, maple Dijon dressing, beetroot	8

The Burgers (served with hand cut chips, coleslaw, Karaway Bakery brioche bun)

T&K Venison Burger* venison patty, pickles, raita, Monterey Jack, fried hen's egg *last two	19
T&K Plant Based Burger** pickles, lettuce, tomato, garlic mayo, Monterey Jack cheese	16
**vegan friendly buns & cheese available	
T&K Cheese Burger* , home cured bacon, T&K BBQ sauce, 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)

North East Atlantic Hake T&K tagliatelle, spring onions, chorizo, corn, spinach, dill, cream	22
Wild mushroom risotto spinach, parmesan, poached hen's egg	18
Moules served two ways; white wine, shallots & garlic or à la Crème, malted bloomer	20
Miso glazed aubergine potato terrine, harissa whipped tofu yogurt, peanuts, leeks	18
Tamworth pork shoulder* puy lentils, bacon, kale, pan jus *Last two	21
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
Lincolnshire roasted celeriac polenta, broccoli, apple remoulade, celeriac puree	19
Hereford 12oz flat iron steak green beans, sweet peppers, peppercorn sauce	28
T&K Chargrilled chicken Caesar baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	19
Saddle of Fallow Venison parsnip puree, kale, pomme rosti, parkin, venison sauce	27

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'
Maple roasted carrots, toasted nuts & seeds
Braised red cabbage
Roasted broccoli, Asian dressing, pickled chillies

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Dark chocolate nemesis salted caramel crème fraiche, honeycomb	8
Vanilla & saffron poached pear fruit & mixed nut granola, sorbet	7
The Gypsy Tart Italian meringue, vanilla cream, raspberry	8
Affogato ; 2 scoops of vanilla & espresso	5
Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes	7
Lou's Tiramisu	8
A Little Pudding Tea or coffee with a small serve of dark chocolate mousse / lemon tart / tiramisu	7

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.