

Dinner Saturday 18th March

£30 for 2 courses

£34 for 3 courses

Starters

Seared king scallops peas, mint & spinach, pork onion puff *£5 supplement

T&K Brawn terrine pickled quince chutney, mustard & gherkin aioli, Karaway sourdough

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Red beetroot & yoghurt toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion

Datterino tomatoes sumac, sunflower seeds, chickpea & ricotta, basil, black olive

Scottish Rock Oysters* shallot vinegar, lemon, tabasco *£5 supplement

Hereford smoked beef cheeks sweet potato puree, samphire, jus

T&K Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Mains (include a side dish)

North East Atlantic Hake T&K tagliatelle, spring onions, chorizo, corn, spinach, dill, cream

Crane Farm rack of lamb* dauphinoise potatoes, tenderstem broccoli, redcurrant sauce *£5 supplement

Moules served two ways; white wine, shallots & garlic or à la Crème, malted bloomer

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

Grange Farm Hereford 12oz sirloin 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, Karaway brioche bun

**vegan friendly buns & cheese available

T&K Jerk Ribeye Burger beef patty, Jerk pork ribeye, pickles, mango aioli, Monterey Jack, coleslaw, Karaway brioche bun

(our regular bacon cheeseburger is always available as an alternative)

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'

Sugar snaps, toasted nuts & seeds

Braised red cabbage

Roasted broccoli, Asian dressing, pickled chillies

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel crème fraîche, honeycomb

Vanilla & saffron poached pear fruit & mixed nut granola, sorbet

The Gypsy Tart Italian meringue, vanilla cream, raspberry

Affogato; 2 scoops of vanilla & espresso

Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes

Lou's Tiramisu

A Little Pudding... Tea or coffee with a small serve of dark chocolate mousse / lemon tart / 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.