

# Dinner 21<sup>st</sup> March

## Starters & Salads

<b>Seared king scallops</b> peas, mint & spinach, pork onion puff	14
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Red beetroot &amp; yoghurt</b> toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion	9
<b>Hereford smoked brisket</b> parsnip puree, samphire, jus	10
<b>Datterino tomatoes</b> sumac, sunflower seeds, chickpea & ricotta, basil, black olive	8
<b>Scottish Rock Size 1 Oysters</b> shallot vinegar, lemon, tabasco	14
<b>Gressingham duck livers on toast</b> onion, port sauce *last one	8
<b>T&amp;K Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8
<b>Harissa udon noodle salad</b> cashews, broccoli, nigella & sesame seeds, peppers, spring onions	8

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

<b>T&amp;K Plant Based Burger**</b> pickles, lettuce, tomato, garlic mayo, Monterey Jack cheese	16
**vegan friendly buns & cheese available	
<b>T&amp;K Cheese Burger*</b> , 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)

<b>Mediterranean Stonebass</b> dauphinoise potato, tenderstem broccoli, chorizo tomato sauce	22
<b>Suffolk chicken breast</b> bacon & apple polenta, kale, caramelised onion, smoked sauce	20
<b>Miso baked aubergine</b> potato terrine, leeks, whipped rose harissa tofu, peanuts, sesame seeds	19
<b>Moules</b> served two ways; white wine, shallots & garlic or à la Crème, malted bloomer	20
<b>10oz Hereford hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	24
<b>Roasted celeriac</b> sweetcorn pancake, carrot remoulade, nam prik mascarpone, hen's egg, mustard	19
<b>Hereford 12oz flat iron steak</b> green beans, sweet peppers, peppercorn sauce	28
<b>Tamworth pork shoulder</b> parsnip puree, panache greens, pan jus	21
<b>Hereford beef Rossini</b> broccoli, leeks, spinach, chillies, duck liver pate, brioche & chicken skin crumb, redcurrant sauce	28
<b>T&amp;K Chargrilled chicken Caesar</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	19

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blushed tomato
Duck fat roast potatoes
Ridouts of Heacham malt crunch bloomer, olives & oil
T&K 'Mac n 4 Cheese'
Cauliflower satay, spring onion, sesame
Courgette, peas, mint, feta *last two
Carrots, leeks, tarragon butter

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	8
<b>Dark chocolate nemesis</b> salted caramel crème fraiche, honeycomb	8
<b>Vanilla &amp; saffron poached pear</b> fruit & mixed nut granola, sorbet	7
<b>The Gypsy Tart</b> Italian meringue, vanilla cream, raspberry	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	5
<b>Cropwell Bishop Stilton</b> apricot & orange chutney, crackers, celery & grapes	7
<b>Lou's Tiramisu</b>	8
<b>A Little Pudding</b> 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.