

Father's Day Sunday Lunch 18th June

£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

Auricchio Burrata rocket, basil, tomato, pine nuts, rapeseed oil, Karaway seeded sourdough

Hereford Ox tongue red cabbage, mustard

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

T&K BBQ Scotch Egg pickle mayonnaise, onions

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 'au Pistou' carrot, beans, peas, orzo, tomato, potato, gruyere

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

Tamworth pork cutlet pomme rosti, asparagus, Dianne sauce

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 BBQ Pulled Pork Cheese Burger* home cured bacon, T&K BBQ sauce, coleslaw, Monterey Jack cheese, pulled pork, bbq sauce. 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

Yorkshire pudding, duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale

celeriac cheese puree & pan gravy

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

T&K 'Mac n 4 Cheese'

Sugar snaps, toasted nuts & seeds

Rocket, parmesan, capers, sun blushed tomato

Ridouts of Heacham bread, olives & oil

Sunday veg

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

Treacle & pecan tart Dorset clotted cream

T&K bread & butter pudding vanilla custard

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 / treacle 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.