

Lunch 18th March

Starters

Seared king scallops peas, mint & spinach, pork onion puff	14
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
T&K brawn terrine pickled quince chutney, gherkin & mustard aioli, toast	8
Red beetroot & yoghurt toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion	9
Hereford smoked beef cheeks sweet potato puree, samphire, jus	10
T&K Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8/19
*Chargrilled chicken with main size, plus choose 1 side	
Sweet potato & kale salad pecans, broccoli, feta, maple Dijon dressing, beetroot	8
**Our salads are great on their own or why not add chargrilled chicken, crispy tofu or halloumi for £5	

T&K Sandwiches (All served with hand cut chips)

The Salt Beef One Monterey Jack, lettuce, pickles, mustard mayonnaise, malted bloomer	14
The Halloumi One tarragon mayonnaise, rocket, onion, peppers, open malted bloomer	14
The Hot Smoked Salmon One pickled cucumber, lemon, dill soured cream, open malted bloomer	14
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, coleslaw, 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	

Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

Vine tomato & mozzarella fresh basil	12
Florentine spinach, hen's egg, pine nut pesto	13
Spianata piccante salami sweet onion, peppers	14

Mains (include a side dish)

North East Atlantic Hake T&K tagliatelle, spring onions, chorizo, corn, spinach, dill, cream	22
Miso baked aubergine potato terrine, leeks, whipped rose harissa tofu, peanuts, sesame seeds	19
Moules served two ways; white wine, shallots & garlic or à la Crème, malted bloomer	20
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

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, 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
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.