

# Mothering Sunday Lunch 19<sup>th</sup> March

£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

**Smoked Hereford beef brisket** cider polenta, samphire, sesame & nigella seeds \*£5 supplement

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

**Gressingham duck liver pate** apple, walnut, toast

**Avocado St Anselm** prawn & crayfish, cocktail sauce, smoked paprika

**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** crushed potato, dill, samphire, chorizo tomato sauce

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

**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

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

**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 Cheese Burger\*** home cured bacon, T&K BBQ sauce, coleslaw, Monterey Jack cheese

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

**Tamworth shoulder of pork** apple sauce

Yorkshire pudding, duck fat roast potatoes, carrots, red cabbage, kale celeriac cheese puree & pan gravy

Cauliflower Cheese for 2

8

## 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

**T&K bread & butter pudding** vanilla custard

**Eton Mess** almond biscuit

**Affogato**; 2 scoops of vanilla & espresso

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

**Lou's 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.