

Mothering Sunday Lunch 19th 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

Scottish Rock Oysters* shallot vinegar, lemon, tabasco *£5 supplement (4 serves left)

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.