

Sunday Lunch 12th March

£26 for 2 courses

£30 for 3 courses

Starters

Seared king scallops peas, mint & spinach, pork onion puff *£5 supplement

T&K Brawn terrine pickled quince chutney, mustard & gherkin aioli, Karaway sourdough

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

T&K cured Coppa figs, parmesan, rapeseed oil

Datterino tomatoes sumac, sunflower seeds, chickpea & ricotta, basil, black olive

Hereford smoked beef cheeks sweet potato puree, samphire, jus

T&K Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Mains (include a side dish)

North East Atlantic Hake T&K tagliatelle, dill, chorizo, corn, spinach, spring onions, cream

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

Miso glazed aubergine potato terrine, harissa whipped tofu yogurt, peanuts, leeks

100z Hereford hanger steak prized for its flavour, the cut that the butcher

would keep for herself. We recommend medium rare. House Chimichurri, watercress

Lincolnshire roasted celeriac polenta, broccoli, apple remoulade, celeriac puree

Hereford 12oz flat iron steak green beans, sweet peppers, peppercorn 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, Karaway brioche bun

**vegan friendly buns & cheese available

T&K Venison Burger venison patty, pickles, raita, Monterey Jack, coleslaw, fried hen's egg,

Karaway brioche bun (our regular bacon cheeseburger is always available as an alternative)

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, Norfolk carrots, braised 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'

Braised red cabbage, apple, sultanas

Rocket, parmesan, capers, sun blushed tomato

Ridouts of Heacham bread, olives & oil

Sunday veg

Sugar snaps, mint, feta

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel crème fraiche, honeycomb

The Gypsy Tart Italian meringue, vanilla cream, raspberry

Vanilla & saffron poached pear fruit & mixed nut granola, sorbet

Affogato; 2 scoops of vanilla & espresso

T&K apple & rhubarb crumble vanilla custard

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

A Little Pudding Tea or coffee with a small serve of dark chocolate mousse / lemon 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.