

Saturday Dinner 20th May

£30 for 2 courses

£34 for 3 courses

Starters & Salads

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

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

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

Locally picked Ashby asparagus wild garlic butter, poached hen's egg

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

Smoked eel & melon tomatoes, radish, frisée, radicchio, parsley, sweet & sour dressing

Chicken hearts & livers toasted sourdough

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

Mains (include a side dish)

North East Atlantic Cod T&K tagliatelle, chorizo, samphire, tomatoes, asparagus, garlic butter

Iberico pork loin roasted butternut squash, pear, apple syrup, pan jus

Cranoe Farm rack of lamb*dauphinoise potatoes, broccoli, redcurrant sauce *£5 supplement

North East Atlantic Hake bubble & squeak, lobster sauce

Miso baked aubergine potato terrine, leeks, whipped rose harissa tofu, peanuts, sesame seeds

Grange Farm Hereford 10oz hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Roasted celeriac sweetcorn pancake, carrot remoulade, nam prik mascarpone, hen's egg, mustard

Grange Farm Hereford 12oz sirloin steak green beans, peppers, whipped Cropwell Bishop

*£5 supplement

T&K Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

T&K Plant Based Burger** Monterey Jack, Karaway bakery brioche, pickles, lettuce, tomato, garlic mayo, coleslaw

**vegan friendly buns & cheese available

T&K Buttermilk & Masala Chicken Burger beef patty, onion rosti, raita, mango chutney, Karaway bakery brioche, coleslaw

*Why not double up with an extra patty in your burger £4 / Our regular bacon cheeseburger is always available

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'

Mangetout, toasted nuts & seeds

Courgettes, wild garlic, feta

Braised red cabbage

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream 8

Dark chocolate nemesis salted caramel crème fraiche, honeycomb 8

Tonka bean & cinnamon poached pear fruit & mixed nut granola, sorbet 7

The Gypsy Tart vanilla cream, Italian meringue, raspberry 8

Lou's Tiramisu 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 Eton Mess / tiramisu / treacle tart 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.