

# Dinner 25<sup>th</sup> May

## Starters & Salads

<b>Seared king scallops</b> peas, mint & spinach, pork onion puff	14
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Red beetroot &amp; yoghurt</b> toasted nuts & seeds, green tahini, pickled cauliflower, chillies, onion	9
<b>Locally picked Ashby asparagus</b> lemon butter, poached hen's egg	9
<b>Datterino tomatoes</b> sumac, sunflower seeds, chickpea & ricotta, basil, black olive	8
<b>Smoked eel &amp; melon</b> tomatoes, radish, frisée, radicchio, parsley, sweet & sour dressing	9
<b>Braised ox tongue</b> pickled cabbage	9
<b>T&amp;K Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	8
<b>Harissa udon noodles</b> cashews, broccoli, nigella & sesame seeds, peppers, spring onions	8
<i>Why not add smoked tofu, a Suffolk chicken breast or roasted halloumi to your salad for £6</i>	

## The Burgers (hand cut chips, Monterey Jack, coleslaw, Karaway Bakery brioche)

<b>T&amp;K Plant Based Burger</b> **pickles, lettuce, tomato, garlic mayo	16
<i>**vegan friendly buns &amp; cheese available</i>	
<b>T&amp;K Cheese Burger</b> * home cured bacon, pickles, lettuce, tomato T&K BBQ sauce	17
<i>We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib</i>	
<b>T&amp;K Black Pudding Burger</b> beef patty, bacon, avocado, fried egg, pickles, lettuce	19
<i>*Why not double up with an extra patty in your burger £4</i>	

## Mains (include a side dish)

<b>North East Atlantic Cod</b> T&K tagliatelle, chorizo, samphire, tomatoes, asparagus, garlic butter	23
<b>Iberico pork cutlet</b> roasted butternut squash, pear, apple syrup, pan jus	21
<b>Mediterranean Stonebass</b> Swiss chard, mash, lobster sauce	22
<b>Miso baked aubergine</b> potato terrine, leeks, whipped rose harissa tofu, peanuts, sesame seeds	19
<b>Grange Farm Hereford 10oz hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	24
<b>Roasted celeriac</b> sweetcorn pancake, carrot remoulade, nam prik mascarpone, hen's egg, mustard	19
<b>Grange Farm Hereford 12oz flat iron steak</b> green beans, peppers, whipped Cropwell Bishop	28
<b>T&amp;K Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	19
<b>T&amp;K cod &amp; prawn risotto</b> Cornish Crab, chard, parmesan	20

## 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, lemon, feta
Cauliflower satay, sesame seeds, spring onions

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	8
<b>Dark chocolate nemesis</b> salted caramel crème fraîche, honeycomb	8
<b>Tonka bean &amp; cinnamon poached pear</b> fruit & mixed nut granola, sorbet	7
<b>The Gypsy Tart</b> vanilla cream, Italian meringue, raspberry	8
<b>Lou's Tiramisu</b>	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	5
<b>Cropwell Bishop Stilton</b> apricot & orange chutney, crackers, celery & grapes	7
<b>Little Pudding</b> Tea or coffee with a small serve of Eton Mess / tiramisu / rhubarb & pear frangipane	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.