

Sunday Lunch 21st May

£26 for 2 courses £30 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

Braised ox tongue pickled cabbage

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

Datterino tomatoes sumac, sunflower seeds, mascarpone, basil, black olive

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

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 flat iron 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

Sunday Roast

Yorkshire pudding, duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese puree & pan gravy from proper stock

Hereford sirloin of beef horseradish sauce, our beef is served pink

Tamworth pork shoulder apple sauce

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'

Courgettes, wild garlic, feta

Rocket, parmesan, capers, sun blushed tomato

Ridouts of Heacham bread, olives & oil

Sunday veg

Mangetout, toasted nuts & seeds

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

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

Affogato; 2 scoops of vanilla & espresso

T&K rhubarb & apple crumble vanilla custard

Lou's Tiramisu

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

A Little Pudding Tea or coffee with a small serve of Eton Mess / treacle tart / tiramisu

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.