

SUNDAY LUNCH
12 - 3.45 PM



SMALL PLATES

BREAD SELECTION,

W/ MEDITERRANEAN STYLE DIPPING OIL 8.5

MIXED OLIVES

(VG) 5

HALF PINT OF PRAWNS,

MARIE ROSE SAUCE & BREAD AND BUTTER 14.95

HERITAGE TOMATO & BURRATA SALAD,

GARDEN HERB & PUMPKIN SEED PESTO (GF|V) 14.95

TK HUMMUS,

BLACK OLIVE, RED ONION, CUCUMBER & POMEGRANITE, WARM PITTA BREAD (VG|GFO) 13.5

MAIN COURSE

BEER BATTERED CORNISH FISH,

KOFFMAN CHIPS, MINTED CRUSHED PEAS, LEMON & TARTAR SAUCE (GF|DFO) 21

SUMMER COBB SALAD BOWL,

MIXED SALAD, BURNT CORN, GUACAMOLE, ROASTED VEGETABLES, PIQUANT PEPPERS, QUINOA,
ORANGE, MAPLE & MUSTARD DRESSING (GF|VG) 18 ADD CRISPY TOFU 4

MOULES MARIENIERE,

LOCAL MUSSELS STEAMED IN GARLIC, WHITE WINE & CREAM W/ TOASTED FOCACCIA (GFO) SML- 17 LRG-24

ROASTED BUTTERNUT SQUASH & SAGE ORZO RISOTTO,

TOASTED PUMPKIN SEEDS, PARSNIP CRISPS & SALSA VERDE, PARMESAN (V|VGO UPON REQUEST) 18.5

SIDES

CHIPS W/ PARMESAN

& TRUFFLE

(V|GF) 7

HOUSE

SIDE SALAD

(GF|VG) 6

CHIPS W/ AIOLI

(V|GF|VGO) 5.50

STEAMED SEASONAL

VEGETABLES

(GF|VG) 6.80

TK SUNDAY ROASTS

ALL SERVED WITH BRAISED RED CABBAGE & SEASONAL VEGETABLES

ROOT VEGETABLE, MUSHROOM & TARRAGON NUT ROAST,

ROAST POTATOES, CARROT, SWEDE & PUMPKIN PUREE, YORKSHIRE PUDDING & RED WINE GRAVY (V|VGO|GFO) 20

SLOW BRAISED TREVASKIS FARM BEEF BRISKET,

YORKSHIRE PUDDING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY (GFO) 22

PRIMROSE HERD LOIN OF PORK W/ APRICOT & SAGE STUFFING

YORKSHIRE PUDDING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY (GFO) 21

OPTIONAL EXTRAS,

CAULIFLOWER CHEESE 4 | ROAST POTATOES 4 | YORKSHIRE PUDDING 2