

SUNDAY LUNCH
12 - 3.30PM



WASABI PEAS 3.5

MIXED OLIVES 4.5

SMALL PLATES

ARTISAN BREAD,

BALSAMIC, EXTRA VIRGIN RAPSEED OIL
(VG) 8.5

PORK BELLY TACO,

KIMCHI, FURKAKI, CHILLI CARAMEL, ASIAN SALAD,
PINEAPPLE SALSA, CRISPY ONIONS & KATSU MAYO

12

GOCHUGARU CRUSTED WHITEBAIT,

MOULI, SPRING ONION, KIMCHI & LIME MAYO 9.5

ROASTED HARISSA & MAPLE HERITAGE CARROTS,

BUTTERBEAN HUMMUS, SALSA VERDE,
LAVOSH CRACKERS (VG|GFO) 10

MAIN COURSE

BEER BATTERED FISH & CHIPS,

FRESH LOCAL COD, CHIPS, MINTED PEAS, TARTAR SAUCE
(GF) 18.95

TK POWER SALAD,

TENDER STEM BROCCOLI, POTATO, QUINOA, TOMATOES,
CUCUMBER, RED ONION, BABY LEAF, GOJI BERRIES,
TOasted SEEDS, MAPLE & COCONUT DRESSING

ADD TOFU: 3.50 (DF/GF) 15

CHIPS W/ PARMESAN & TRUFFLE

(V|GF) 6.95

SIDES

CHIPS W/ AIOLI

(V|GF) 4.95

MIXED DRESSED LEAVES

(GF|VG) 5.5

BROCCOLI & STEAMED GREENS

w/ HERB OIL (GF|VG) 5.5

TK

SUNDAY ROASTS

ALL SERVED WITH CAULIFLOWER CHEESE,
BRAISED RED CABBAGE & SEASONAL VEGETABLES.

CORNISH SHOULDER OF PORK,
APRICOT & SAGE STUFFING,
CARROT, SWEDE & PUMPKIN PUREE,
ROAST POTATOES & TK GRAVY
17.95

ROOT VEGETABLE,
MUSHROOM & TARRAGON NUT ROAST,
ROAST POTATOES,
CARROT, SWEDE & PUMPKIN PUREE,
YORKSHIRE PUDDING & RED WINE GRAVY
(V/VGO) 17.75

HARVEY'S TOPSIDE OF BEEF,
YORKSHIRE PUDDING,
CARROT, SWEDE & PUMPKIN PUREE,
ROAST POTATOES & TK GRAVY
18.95

DESSERTS

CHOCOLATE ORANGE BREAD

& BUTTER PUDDING,

COINTREAU CREME
ANGLAIS, CHOCOLATE

TUIELLE

8.5

OATLY RICE PUDDING,
POACHED RHUBARB,
RHUBARB & STEM GINGER SYRUP
(GF|VG) 7.95

AFFOGATTO,

MOOMAID VANILLA ICE CREAM,
DOUBLE ESPRESSO SHOT
& HOMEMADE SHORTBREAD 7.5
ADD AMARETTO 2.5

VANILLA, CINNAMON,
APPLE & PEAR MESS,
CHANTILLY CREAM,
CRUSHED MERRINGUE
(GF) 8.5