

Sunday 14th May

Drinks

T&K Bloody Mary Russian Standard Vodka, tomato juice & all the trimmings 6

Our beef is all Hereford from Grange Farm in Haddon, Johnny Martin supplying our butchers; Johnsons of Thrapston. Our local pigs are supplied by Pig & Scarf, breeders Kati & Paul who have been with us from day one.

Starter & Salads

Radicchio & Cropwell bishop walnuts, pear & apple vinaigrette 6/11
Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese 6/11
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint
Cured coppa & butternut squash rocket, pickled chillies, radishes, shaved parmesan 6/11
Peppered mackerel butterbean dip, shallots, tomato & caper salsa 7
Dill cured gravadlax & smoked eel lemon balm, rapeseed & samphire 9
Ham hock terrine apricot & orange chutney, Kings Cliffe toast 6
Sweet pickled golden & red beetroot toasted seeds, nuts, egg, leaves & pickled chillies 7
Pork belly potato mousseline, roasted rhubarb, apple syrup 8

T&K Sandwiches (all served with chips)

Pig & Scarf pulled pork house slaw & bbq sauce, Hambleton brioche 12
Grilled halloumi spiced tomato, red onion marmalade, rocket, Hambleton brioche 12
T&K Brisket burger cheddar cheese, pickles, toasted Hambleton brioche bun 15
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

Mains (choose one side)

Pan roasted stone bass cherry tomatoes, samphire, courgettes, cockles & brown shrimp 18
Grilled mackerel charred sweetcorn, peas, turned potatoes, wild garlic dressing 15
Chargrilled chicken Caesar salad baby gem, parmesan, bacon, anchovies & croutons 13
Summer risotto peas, broad beans, concasse tomatoes, parmesan, pink peppercorns 13
Goats cheese, butternut, cous cous & sweet onion strudel fondue & basil 14
Hanger steak prized for its flavour, the cut that the butcher would keep for herself. 16
Saffron parmentier, rocket & parmesan. We recommend medium rare.
Hereford beef 12oz sirloin fennel, rocket & parmesan 24
Roast rump of lamb green beans, sheep curd, mint, peas & quince jelly 18

Sunday Roast

Roast potatoes, Yorkshire pudding, roasted carrots & parsnips, kale, green beans, cauliflower cheese & pan gravy

Hereford roast sirloin of beef T&K horseradish sauce 15

Side Dishes (all 4)

Hand cut chips, rosemary salt
Roast potatoes
Mixed salad, French dressing
Sunday roast veg
Butternut squash, pine nuts & parmesan
Charred sweetcorn, peas & chorizo, pink peppercorns
Kings Cliffe Bread & marinated olives

Our food is prepared & cooked to order, if you require any information relating to allergens, please ask a member of the team. For groups of 8 or more a discretionary 10% service charge will be added to the bill. All tips & service are shared equally amongst the bar, kitchen and floor teams. Thank you