

Dinner 11th October

Our Hereford beef is from Grange Farm in Haddon, Johnny Martin's farm supplying our butchers; Johnsons of Thrapston. Our Tamworth pork is supplied by 'Pig & Scarf' Kati & Paul, who have been with us from day one. Our bread comes from Kings Cliffe bakery, a small local family run bakers. Our burgers are served in brioche from Hambleton Bakery, an award winning bakers, who also have a shop at the wharf.

Beer Tap 10: Hop Stash Citra (5.0%) -Loads of Citra hops bouncing off a malty base, Big Citrus & passion fruit aromas 4.40

Starters

Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies 7
Pig & scarf Tamworth ham hock terrine onion marmalade, toast 6
Smoked mackerel, prawns & crayfish avocado salsa, lemon balm Kings Cliffe bread 9
Pan seared scallops black pudding, carrot puree, apple syrup, almond crumb 11
House cured coppa & mozzarella vine cherry tomatoes, baby basil & balsamic 8

House Salads

Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese 8
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint
Chargrilled baby gem Caesar salad parmesan, smoked bacon, anchovies & croutons 8

Mains (choose one side)

North East Atlantic cod harissa parsnips & cauliflower, rainbow chard, dill oil 18
Chargrilled chicken Caesar baby gem, dressing, parmesan, bacon, anchovies & croutons 14
Leek & Shropshire Blue risotto walnuts, soft poached hen's egg, pear & rocket 7/14
T&K cheese burger cheddar cheese, home cured bacon, toasted brioche bun* 13
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib
*why not double up with an extra beef patty in your burger £4
T&K Venison & rosemary burger pickled onions, baby gem, cheddar cheese, hen's egg quince jam, toasted brioche bun 15
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself. 19
We recommend medium rare. House chimichurri, watercress

Chefs Choice (choose one side)

Grange Farm Hereford 12oz sirloin steak tender stem broccoli, spinach, peppercorn sauce 25
Grange Farm Hereford beef sirloin for 2* roast cauliflower, horseradish & cabbage 42
(*choose 2 sides) please allow approx. 35 mins cook time
Pig & Scarf Tamworth tomahawk pork cutlet charred apple, braised gem, apple puree 19
Roast butternut squash feta, pomegranates, spring onions & toasted pine nuts 14
Hampshire chalk stream trout sautéed greens, prawns, preserved lemons & capers butter 16

Side Dishes (all 4)

Hand cut chips, rosemary salt
Garlic & rosemary roasted new potatoes
T&K macaroni cheese (15mins)
Mixed leaf salad, French dressing
Braised red cabbage, bacon jus
Miso glazed aubergine, toasted seeds
Roasted butternut squash, toasted pine nuts
Kings Cliffe bread & 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 6 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