

# Dinner 12<sup>th</sup> August

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.

## Starter & Salads

<b>Moroccan chickpea</b> carrots, pomegranate seeds & molasses, feta cheese Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	6
<b>Sweet pickled golden &amp; red beets</b> toasted seeds, nuts, leaves & pickled chillies, crème fraiche	6
<b>English Mozzarella</b> sweet chilli tomato chutney, honeyed coriander seeds & bread	8
<b>Chicken liver &amp; smoked bacon parfait</b> apricot & orange chutney, toast	6
<b>Pan seared scallops</b> apple sauce, chorizo & corn salsa	11
<b>Mango &amp; apple glazed scotch egg</b> curried onions, pickled radish, cured bacon	7

## Mains (choose one side)

<b>Pan roasted hake</b> hispi cabbage, carrot, yellow & green French beans, herb oil	16
<b>Guilt head bream</b> squash, spinach, pine nuts, spring onions & goats cheese	18
<b>Sweet pea, mint &amp; mascarpone risotto</b> parmesan, soft poached hen's egg, rocket	7/14
<b>Chargrilled chicken Caesar salad</b> baby gem, dressing, parmesan, bacon, anchovies & croutons	14
<b>T&amp;K brisket burger</b> cheddar cheese, pickles, tomato, toasted brioche bun	15
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	
<b>Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself.	16
Saffron parmentier, rocket & parmesan, lemon, we recommend medium rare.	
<b>Pulled lamb shawarma</b> green beans, pomegranate, shallots, chipotle mayo, toasted pitta*	14
*Our 'shawarma' means slow cooked meat with star anise, cumin, coriander, chilli, cinnamon after which the meat is shredded and pulled off the bone	

## Chefs Choice (choose one side)

<b>Grange Farm Hereford 12oz beef sirloin</b> garlic spinach, vine tomatoes, peppercorn sauce	24
<b>Grange Farm Hereford beef sirloin for 2*</b> truffle roasted cauliflower, horseradish & cabbage	42
(*choose 2 sides) please allow approx. 35 mins cook time	
<b>Pig &amp; Scarf Tamworth pork belly</b> grilled chicory, puy lentils, macerated blackberries & syrup	17

## Side Dishes (all 4)

Hand cut chips, rosemary salt
Garlic & rosemary roasted new potatoes
T&K macaroni cheese (15mins)
Mixed leaf salad, French dressing
Runner beans, pickled chillies
Truffle roasted cauliflower
Miso glazed aubergine, toasted seeds
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 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