

Dinner 13th September

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: A beer named Leeroy; 5.5% hugely hoppy and fruity pale ale. Lots of oats and aromatic malt added to give the beer a hint of maltiness. All in kettle hopping done post boil with a large dose of Simcoe and Ekuanot Lupulin powder added post fermentation 4.8

Starter & Salads

Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese 6
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint
Green bean & haloumi rocket, toasted seeds, currants, shallots 7
Sweet pickled golden & red beets toasted seeds, nuts, leaves & pickled chillies 6
Pan roasted hake chorizo cassoulet, salsa verde & pea shoot 7
Pig & scarf Tamworth ham hock terrine apricot & orange chutney, toast 6
Pan seared scallops apple sauce, chorizo & corn salsa 11
English Mozzarella heritage & baby vine tomatoes, red onion, basil pesto, Kings Cliffe bread 7

Mains (choose one side)

Tempura bream sweet curry sauce, apple, pear, coriander, spinach & coconut 18
Leek & Beauvale risotto walnuts, soft poached hen's egg, pear & rocket 7/14
Chargrilled chicken Caesar salad baby gem, dressing, parmesan, bacon, anchovies & croutons 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
Hanger steak prized for its flavour, the cut that the butcher would keep for herself. 16
Saffron parmentier, rocket & parmesan, lemon, we recommend medium rare.
Pulled lamb shawarma 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)

Grange Farm Hereford 12oz sirloin steak garlic spinach, cherry tomatoes, peppercorn sauce 25
Grange Farm Hereford beef sirloin for 2* maple red onion, green beans 42
(*choose 2 sides) please allow approx. 35 mins cook time
Pig & Scarf Tamworth pork butterbean & bacon cassoulet, salsa verde, lemon balm 18

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, pine nuts
Roasted cauliflower, truffle oil
Tender stem broccoli, pickled chillies
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