

Dinner 14th November

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.

Starters

Chicken liver & smoked bacon parfait apricot & orange chutney, Kings Cliffe toast	6
Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	6
Smoked salmon garlic aioli, lemon balm, Kings Cliffe bread	7
Pan seared scallops black pudding, pork belly, apple syrup, almond crumb	11
Charred avocado St Anselm prawns, cocktail sauce, lobster oil	7

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 exotic mushrooms, spinach, baby onion, cured ham, dill velouté	18
Grilled mackerel maple onion, charred corn, Lilliput caper & preserved lemon butter	17
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	
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, cabbage, peppercorn sauce	25
Grange Farm Hereford beef sirloin for 2* roasted cauliflower, cabbage & horseradish	42
(*choose 2 sides) please allow approx. 35 mins cook time	
Roast local pheasant breasts parsnips, brussel sprouts, chestnuts, brambles & Parkin	18
Butternut squash confit shallots & sage strudel creamed leeks	14

Side Dishes (all 4)

Hand cut chips, rosemary salt
Garlic & rosemary roasted new potatoes
T&K macaroni cheese (15mins)
Mixed leaf salad, French dressing
Roasted butternut, pine nuts & feta
Broad beans, peas, charred corn, pink peppercorns
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 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