

# Dinner 19<sup>th</sup> May

## Why not:

Beer tap 4; Heisenberg, our own Kolsch style craft lager, 4.4% abv	4
Beer tap 5; Hop Stash, a great hoppy flavour with grapefruit running through it, 5% abv	4.30

## Starter & Salads

<b>Moroccan chickpea</b> carrots, pomegranate seeds & molasses, feta cheese Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	6/10
<b>Cured coppa &amp; butternut squash</b> rocket, pickled chillies, radishes, shaved parmesan	6/11
<b>Green beans</b> charred halloumi, toasted seeds, shallots, currants, rapeseed oil	6/11
<b>Peppered mackerel</b> orzo pasta, shallots, tomato & caper salsa	7
<b>Dill cured gravadlax &amp; smoked eel</b> lemon balm, rapeseed & samphire	9
<b>Chicken liver &amp; smoked bacon parfait</b> apricot & orange chutney, Kings Cliffe toast	6
<b>Sweet pickled golden &amp; red beetroot</b> toasted seeds, nuts, leaves & pickled chillies, crème fraiche	6
<b>Ashby asparagus</b> lemon butter, parmesan & hens egg	7

## Mains (choose one side)

<b>Pan roasted cod</b> cherry tomatoes, samphire, courgettes, cockles & brown shrimp	17
<b>Summer pearl barley risotto</b> peas, broad beans, concasse, parmesan, pink peppercorns	14
<b>Chargrilled chicken Caesar salad</b> baby gem, dressing, parmesan, bacon, anchovies & croutons	13
<b>T&amp;K Brisket burger</b> cheddar cheese, pickles, toasted Hambleton 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. Saffron parmentier, rocket & parmesan. We recommend medium rare.	16
<b>Grange Farm Hereford beef 12oz sirloin</b> fennel, rocket & parmesan salad	24

## Chefs Choice

<b>Grilled mackerel</b> sugar snaps, peas, turned potatoes, prawns, wild garlic dressing	15
<b>Pig &amp; Scarf Tamworth pork belly</b> hock & spring onion hash, asparagus, apple syrup	17
<b>Roast rump of lamb</b> green beans, sheep curd, mint, peas & quince jelly	18
<b>Grange Farm Hereford beef sirloin for 2</b> sautéed greens ( choose 2 sides )	42

## Side Dishes (all 4)

Hand cut chips, rosemary salt	
Garlic & rosemary roasted new potatoes	
T&K macaroni cheese (15mins)	
Mixed leaf salad, French dressing	
Peas, broad beans, chorizo, pink peppercorns	
Butternut squash, sage & parmesan	
Sugar snap peas & toasted seeds	
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