

Dinner 19th June

Why not:

Beer tap 3; Legitimate Industries - Tax Evasion, 4.4% abv, great tasting pilsner lager	4.30
Beer tap 4; Heisenberg, our own Kolsch style craft lager, 4.4% abv	4
Beer tap 14: It's a trap 6% abv, Trappist style Belgium Dubbel beer	4

Starter & Salads

Radicchio & Cropwell bishop walnuts, pear & apple vinaigrette	6/11
Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese	6/11
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	
Green beans & charred halloumi toasted seeds, shallots, currants, rapeseed oil	6/11
Sweet pickled golden & red beets toasted seeds, nuts, leaves & pickled chillies, crème fraiche	6
Tamworth hock bubble & squeak garlic butter fried egg	6
Chicken liver & smoked bacon parfait apricot & orange chutney, Kings Cliffe toast	6
Peppered mackerel butter bean dip, horseradish, Lilliput capers	7
Dill cured gravadlax & sweet cured herring lemon balm, rapeseed & samphire	9

Mains (choose one side)

Grilled mackerel potato, egg, spring onion salad, garlic & chilli prawns, tomato & caper salsa	16
Pan roasted cod sautéed peppers & courgette, chateau potatoes, rainbow chard, wild garlic butter	17
Butternut squash & sage risotto rocket, parmesan	14
Chargrilled chicken Caesar salad baby gem, dressing, parmesan, bacon, anchovies & croutons	13
T&K cheese burger cheddar cheese, pickles, house cured bacon, toasted Hambleton brioche bun	13
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	
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.	

Chefs Choice (choose one side)

Grange Farm Hereford 12oz beef sirloin chimichurri, fennel, rocket & lemon	24
Grange Farm Hereford beef sirloin for 2 charred asparagus, maple & balsamic onions	42

(choose 2 sides)

Side Dishes (all 4)

Hand cut chips, rosemary salt
Garlic & rosemary roasted new potatoes
T&K macaroni cheese (15mins)
Mixed leaf salad, French dressing
Cauliflower cheese, parmesan crumb
Roast aubergine, miso glaze, toasted seeds
Peas, broad beans, chorizo & pink peppercorns
Orange & rosemary roasted carrots & parsnips
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