

# Dinner 6<sup>th</sup> December

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

<b>Home cured meats</b> pear, figs, mozzarella, honey coriander seeds, bread	9
<b>Parsnip, apple &amp; chestnut soup</b> crème fraiche, bread	6
<b>Bombay Sapphire Gin &amp; beetroot gravadlax</b> baby beetroot, quail egg, quinoa	9
<b>Game, Tamworth pork &amp; pistachio terrine</b> piccalilli, toast	6
<b>Pan fried scallops</b> pressed pork, black pudding almond crumb, apple syrup	11
<b>Sweet pickled beets</b> toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	6

## House Salads

<b>Moroccan chickpea</b> carrots, pomegranate seeds & molasses, feta cheese	8
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	
<b>Chargrilled baby gem Caesar salad</b> parmesan, smoked bacon, anchovies & croutons	8

## Mains (choose one side)

<b>Pan roasted sea bass</b> crayfish, spinach & smoked bacon risotto, parmesan, herb oil	17
<b>North East Atlantic cod</b> exotic mushrooms, spinach, baby onion, dill velouté	18
<b>Sweet potato, blue cheese &amp; pecan risotto</b> soft poached hen's egg, pear & rocket	7/14
<b>T&amp;K cheese burger</b> cheddar cheese, pickles, house 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	
<b>10 oz Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
<b>Somerset brie, red onion &amp; butterbean strudel</b> radish salad, coriander chilli cream	14

## Chefs Choice (choose one side)

<b>Grange Farm Hereford 12oz sirloin steak</b> tender stem broccoli, spinach, peppercorn sauce	25
<b>Grange Farm Hereford beef sirloin for 2*</b> roasted root vegetables, balsamic & maple onions	42
(*choose 2 sides) please allow approx. 35 mins cook time	
<b>Local venison</b> celeriac, cavolo nero, confit shallots, juniper jus	19
<b>Pig &amp; Scarf Tamworth pork belly</b> braised red cabbage, kale, apple sauce	19

## Side Dishes (all 4)

Hand cut chips, rosemary salt
Roasted rosemary & garlic new potatoes
T&K macaroni cheese (15 minutes)
Mixed leaf salad, French dressing
Brussel sprouts, chestnuts & cream
Peas, broad beans, charred corn, pink peppercorns
Red kale, chorizo, cabernet sauvignon vinaigrette
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**