

Lunch 12th August

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.

Salads

Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese	7
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	
Green beans & goats cheese toasted seeds, shallots, currants, rapeseed oil	7

Starters

Sweet pickled golden & red beets toasted seeds, nuts, leaves & pickled chillies	6
Chicken liver & smoked bacon parfait apricot & orange chutney, toast	6
Pan seared scallops apple sauce, chorizo & corn salsa	11
English Mozzarella sweet chilli tomato chutney, honeyed coriander seeds & bread	8
Chargrilled avocado 'St Anselm' prawns, cocktail sauce, preserved lemon & lobster oil	7

Pizza Our own home baked thin base, wild rocket & parmesan, add anchovies for £1

Chorizo, pork, beef pickled chillies, mozzarella	10
Vine tomato & mozzarella basil, oregano	9

T&K Sandwiches (All served with chips)

Grilled halloumi spiced tomato, sweet red onion, rocket, brioche bun	12
Pig & Scarf BBQ pulled pork house slaw, brioche bun	12
Salt beef deli Emmental, gem, sweet onion, pickles, mustard mayo, Kings Cliffe bread	13

Mains (choose one side)

Tempura bream sweet curry sauce, apple, pear, coriander, spinach & coconut	18
Chargrilled chicken Caesar salad baby gem, dressing, parmesan, bacon, anchovies & croutons	14
Sweet pea, mint & mascarpone risotto parmesan, soft poached hen's egg, rocket	7/14
T&K cheese burger 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	
Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	16
We recommend medium rare. Saffron parmentier, rocket & parmesan	
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	

Side Dishes (all 4)

Hand cut chips, rosemary salt
Garlic & rosemary roasted new potatoes
T&K Macaroni cheese (15 minutes)
Mixed leaf salad, French dressing
Runner beans, pickled chillies
Peas, broad beans & 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 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