

Lunch 12th October

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 Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	8
Caesar salad baby gem, dressing, parmesan, bacon, anchovies & croutons	8

Starters

Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	7
Chicken liver & smoked bacon parfait apricot & orange chutney, toast	6
House cured coppa & mozzarella cherry tomatoes, baby basil & balsamic	8
Pan seared scallops black pudding, carrot puree, apple syrup, almond crumb	11
Smoked mackerel, prawns & crayfish avocado salsa, lemon balm	9

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

Chorizo, pork, beef pickled chillies, mozzarella	12
Tender stem broccoli, Duddleswell sheep's cheese basil, oregano	11

T&K Sandwiches

Grilled haloumi spiced tomato, sweet red onion, rocket, brioche bun	8
T&K Gammon ham mustard mayonnaise, pickles, fried egg, gem lettuce	9
Pig & Scarf Tamworth pulled pork bbq sauce, house slaw, brioche bun	8

Mains (choose one side)

North East Atlantic cod rainbow chard, courgettes, tomatoes & smoked bacon	18
Hampshire Chalk Stream trout sautéed greens, prawns, preserved lemons, capers	16
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, 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	
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	
Grange Farm Hereford 12oz sirloin steak tender stem broccoli, spinach, peppercorn sauce	25

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
Roast butternut squash, toasted pine nuts
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