

Lunch 13th September

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 bean & haloumi rocket, toasted seeds, currants, shallots 7

Starters

- Sweet pickled beets** toasted seeds, nuts, horseradish crème fraiche, leaves & pickled chillies 7
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 7

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, Tomme De Chevre goats cheese basil, oregano 11

T&K Sandwiches

- Grilled haloumi** spiced tomato, sweet red onion, rocket, brioche bun 8
Salt beef deli Emmental, gem, mustard mayo, sweet red onion, pickles, Kings Cliffe bread 9
Pig & Scarf BBQ pulled pork house slaw, brioche bun 8

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
Leek & Beauvale 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

- 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, pine nuts
Roasted cauliflower, truffle oil
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