

# Lunch 14<sup>th</sup> November

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

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

## Starters

<b>Chicken liver &amp; smoked bacon parfait</b> apricot & orange chutney, Kings Cliffe toast	6
<b>Sweet pickled beets</b> toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	7
<b>Pan roasted local pigeon*</b> sautéed cavolo nero, cabernet sauvignon vinaigrette, chorizo	7
*served pink	
<b>Smoked salmon</b> garlic aioli, lemon balm, Kings Cliffe bread	9
<b>Charred avocado</b> crayfish, cocktail sauce, lobster oil	7

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

<b>Vine tomato &amp; mozzarella</b> fresh basil, oregano	11
<b>Chorizo, pork, beef</b> pickled chillies, mozzarella	12
<b>Butternut squash, beetroot &amp; camembert</b> basil, oregano	11

## T&K Sandwiches

<b>Grilled halloumi</b> spiced tomato, sweet red onion, rocket, brioche bun	8
<b>Pig &amp; Scarf Tamworth bbq pulled pork</b> house slaw, apple sauce, brioche bun	8
<b>T&amp;K Salt Beef Deli</b> sweet & smoked onions, Monterey jack cheese, chipotle mayo	9

## Mains (choose one side)

<b>North East Atlantic cod</b> exotic mushrooms, spinach, baby onion, cured ham, dill velouté	18
<b>Grilled mackerel</b> rainbow chard, charred corn, Lilliput caper & preserved lemon butter	17
<b>Chargrilled chicken Caesar</b> baby gem, dressing, parmesan, bacon, anchovies & croutons	14
<b>Leek &amp; Shropshire Blue risotto</b> walnuts, soft poached hen's egg, pear & rocket	7/14
<b>Pheasant cobbler</b> cavolo nero, tender stem broccoli, game jus	16
<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>Grange Farm Hereford 12oz sirloin steak</b> 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
Peas, charred corn, 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 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