

Lunch 19th May

Salads

Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	7
Green beans charred halloumi, toasted seeds, shallots, currants, rapeseed oil	7
Pulled lamb shawarma green beans, pomegranate, chipotle mayo	7
Cured coppa butternut squash, rocket, radishes, shaved parmesan, pickled chillies	7

Starters

Peppered mackerel orzo & lemon, shallots, tomato & caper salsa	7
Cream of carrot & wild garlic soup herb roasted croutons, Kings Cliffe bread	5
Ashby asparagus lemon butter, parmesan & hens egg	7
Sweet pickled golden & red beetroot toasted seeds, nuts, leaves & pickled chillies	6
Chicken liver & smoked bacon parfait apricot & orange chutney, Kings Cliffe toast	6

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

Sandwiches

T&K Salt beef deli sweet red onion, baby gem lettuce, mustard mayo, pickles, Kings Cliffe bread	9
Grilled halloumi spiced tomato, avocado, rocket, Hambleton brioche	8
Pig & Scarf bbq pulled pork house slaw, Hambleton brioche	8
T&K Club chargrilled chicken, house treacle bacon, egg mayonnaise, tomato, gem, red onions	9

Mains (choose one side)

Grilled mackerel sugar snaps, peas, kale, turned potatoes, wild garlic dressing	15
Pan roasted cod cherry tomatoes, samphire, courgette, cockles & brown shrimp	17
Chargrilled chicken Caesar salad baby gem, dressing, parmesan, bacon, anchovies & croutons	13
Summer pearl barley risotto peas, broad beans, concasse, parmesan, pink peppercorns	14
T&K cheese burger cheddar cheese, pickles, house cured bacon, toasted Hambleton 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	
Grange Farm Hereford beef 12oz sirloin fennel, rocket & parmesan salad	24

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	
Tender stem broccoli, pickled chillies	
Sugar snap peas, pine nuts	
Peas, broad beans, chorizo & pink peppercorns	
Kings Cliffe Bread & marinated 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