

Lunch 6th December

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

Game, Tamworth pork & pistachio terrine piccalilli, toast	6
Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	6
Bombay Sapphire Gin & beetroot gravadlax baby beetroot, quail egg, quinoa	9
Home cured meats pear, figs, mozzarella, honey coriander seeds, bread	9
Parsnip, apple & chestnut soup crème fraiche, bread	6
Charred avocado St Anselm prawns, cocktail sauce, lobster oil	8

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

Vine tomato & mozzarella fresh basil, oregano	11
Chorizo, spiced lamb, beef pickled chillies, mozzarella	12
Tender stem broccoli & blue cheese basil, oregano	11

T&K Sandwiches

Grilled halloumi spiced tomato, sweet red onion, rocket, brioche bun	8
Norfolk Bronze turkey cranberry & orange, chestnut, gruyere croque-monsieur, tin loaf	9
T&K salt beef deli smoked onions, Monterey Jack cheese, mustard mayo, gem, tin loaf	9

Mains (choose one side)

North East Atlantic cod exotic mushrooms, spinach, baby onion, bacon, dill velouté	18
Sweet potato, blue cheese & pecan risotto 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
Pig & Scarf Tamworth pork belly braised red cabbage, kale, apple sauce	19

Side Dishes (all 4)

Hand cut chips, rosemary salt
Garlic & rosemary new potatoes
T&K macaroni cheese (15 minutes)
Mixed leaf salad, French dressing
Red kale, chorizo, cabernet vinaigrette
Peas, charred corn, broad beans, pink peppercorns
Baked aubergine, red pesto, feta, pine nuts
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