

Three years in. Game & swaps. Sandwich heaven.

24th November 2017 is our third birthday which on some days seems to have come around quickly, but at other times it feels like we have been here forever. What was once a derelict wharf building now houses a thriving restaurant that serves food we genuinely believe to be great quality at a reasonable price.

...100000 pints of beer, 45000 bottles of wine, 8000 glasses of prosecco, 15000 cocktails, 30000 coffees, 15000 hanger steaks, 5000 sirloin steaks, 12000 burgers, 25000 puddings and 15000 salads later we have made it. We have learned, and continue to learn every day we trade always striving to be the best local bar and restaurant in Northants.

We are so very grateful for your support and custom throughout our time here and we only hope to keep on building on what we have for many years to come. We have sold out for our 3rd Birthday feast with music on the 24th November and look forward to welcoming so many of our regular faces to celebrate with us. The stoves, the beer taps and the band will be primed and ready to give you a great night.



we want you



restaurant opening in late November
staff recruitment open evening Sunday 2nd November 5pm onwards
NENE VALLEY BREWERY SHOP, OUNDLE WHARF, PE8 4DE
if you share our passion for good food & drink and want to work in a
friendly professional environment with good prospects...

bring your cv and yourself to meet us, we are recruiting for

chefs
bar staff
wait staff
kitchen & floor support
cleaners

follow us @tapandkitchen



TAP AND KITCHEN
OUNDLE WHARF

LAUNCH NIGHT

A chance for you to sample
what will be on offer at
the Tap & Kitchen

21st November
7pm onwards
Oundle Wharf, PE8 4DE

RSVP - info@tapandkitchen.com
www.tapandkitchen.com

From the archives...

As you by now know, we pride ourselves on sourcing the best local produce for our menus. Whether that comes from our core suppliers or the swaps board, we truly believe that there are great ingredients right on our doorstep. This is particularly the case now that we are in the game season with pigeon and pheasant currently on the menu.



Tarah with the latest batch of pheasants

The pigeon starter is served with cabernet sauvignon vinaigrette and chorizo, whilst the pheasant is currently marinating in garlic and red wine and will soon feature as a main course. All brought in and swapped from local farmers and shoots. In the coming weeks we hope to be serving pigeon hearts on sourdough toast together with other offally specials as we make full use of the produce we receive. See below the produce we are currently seeking;



We would like to say a big thank you to all our regular swappers for some truly fantastic produce over the past few months. There are some keen amateur growers out there, please keep it all coming in.



The festive set...

There is no denying it, it's coming and it's just round the corner. Yes, this is another reminder regarding Christmas and New Year. We are open throughout the entire month of December including New Year's Day. All of the above menus can be viewed and downloaded online, all can be pre booked with us at the restaurant.

And finally... As ever we are in pursuit of the perfect sandwich. It's such an important staple of our lunch menu that we take great care in getting it right. We are getting closer with this one. Home smoked pastrami, pickles, Monterey Jack cheese, sweet onions and Kings Cliffe granary. Now in rotation with the Salt Beef Deli, you must try them. I know I will. At lunchtime you can have one of these with a side and a drink for £10. That's top quality local at a very reasonable price. Oh, and the beef is all from Grange Farm in Haddon. So it might be an American style sandwich, but is as local as a sarnie can be.



Our Pastrami
Best wishes,
TK



The Sarnie