

Sunday 10th 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.

Starter & Salads

Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	6
Sweet pickled golden & red beets toasted seeds, nuts, leaves & pickled chillies	6
Chicken liver & smoked bacon parfait apricot & orange chutney, toast	6
Pig & scarf Tamworth pork belly macerated blackberries, pickled red cabbage, apple syrup	8
Chilli & garlic prawns , avocado, mix leaf, tomato, caper & lime salsa	7
Pan seared scallops apple sauce, chorizo & corn salsa	11
Buffalo Mozzarella heritage & baby vine tomatoes, red onion, basil pesto, Kings Cliffe bread	7

T&K Sandwiches (all served with chips)

Grilled halloumi spiced tomato, sweet red onion, mixed leaf, brioche bun	12
Pig & Scarf BBQ pulled pork house slaw, brioche bun	12
Salt beef deli Emmental, gem, sweet onion, pickles, mustard mayo, Kings Cliffe bread	13
T&K brisket burger cheddar cheese, pickles, tomato, toasted brioche bun	15

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

Mains (choose one side)

Grilled mackerel braised gem, cherry tomatoes, courgettes, cockles, dill oil	16
Tempura bream sweet curry sauce, apple, pear, coriander, spinach & coconut	18
Chargrilled chicken Caesar salad baby gem, parmesan, bacon, anchovies & croutons	14
Leek & Beauvale risotto walnuts, soft poached hen's egg, pear & rocket	7/14
Hanger steak prized for its flavour, the cut that the butcher would keep for herself. Saffron parmentier, rocket & parmesan. We recommend medium rare.	16
Pig & Scarf Tamworth pork bath chap butterbean cassoulet, salsa verde, lemon balm	18

Sunday Roast

Roast potatoes, Yorkshire pudding, carrots, swede, leeks, maple balsamic red onion cauliflower cheese & pan gravy	
Hereford roast sirloin of beef horseradish sauce	15

Side Dishes (all 4)

Hand cut chips, rosemary salt	
Roast potatoes	
Mixed salad, French dressing	
Sunday roast veg	
Miso glazed aubergine, toasted seeds	
Runner beans, pine nuts	
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