

Sunday 12th 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.

Starters

Chicken liver & smoked bacon parfait apricot & orange chutney, Kings Cliffe toast	6
Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	7
Beetroot cured gravadlax avocado, crayfish, lemon balm, rapeseed oil, Kings Cliffe bread	8
Pan roasted local pigeon* sautéed cavolo nero, cabernet sauvignon vinaigrette, chorizo	7
*served pink	
Smoked Scottish salmon, dill cream cheese gateau fennel & pink grapefruit salad	6

House Salads

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

T&K Sandwiches all served with hand cut chips

Grilled haloumi spiced tomato, sweet red onion, rocket, brioche bun	12
Pig & Scarf Tamworth BBQ pulled pork house slaw, bbq sauce, brioche bun	12
T&K home cured pastrami sweet & smoked onions, Monterey jack cheese, chipotle mayo	13

Mains (choose one side)

North East Atlantic cod exotic mushrooms, spinach, baby onion, bacon, dill velouté	18
Grilled mackerel fillets rainbow chard, charred corn, Lilliput caper & preserved lemon butter	17
Chargrilled chicken Caesar baby gem, dressing, parmesan, bacon, anchovies & croutons	14
Pheasant cobbler cavolo nero, roasted chantenay carrots, game jus	16
Leek & Shropshire Blue risotto walnuts, soft poached hen's egg, pear & rocket	7/14
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

Sunday Roast

Roast potatoes, Yorkshire pudding, carrots, piccolo parsnips, maple balsamic red onion, braised red cabbage, cavolo nero & pan gravy	
Hereford roast sirloin of beef horseradish sauce	15
Lamb shoulder mint sauce	16

Side Dishes (all 4)

Hand cut chips, rosemary salt	
Roast potatoes	
Mixed salad, French dressing	
Sunday roast veg	
Cauliflower cheese	
Sautéed cavolo nero, white anchovies	
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 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