

Sunday 3rd 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.

Starters

Home cured meats pear, figs, mozzarella, honey coriander seeds, bread	9
Parsnip, apple & chestnut soup crème fraiche, bread	6
Chargrilled avocado St Anselm prawns, cocktail sauce, lobster oil	8
Game, Tamworth pork & pistachio terrine piccalilli, toast	6
Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	6
Scottish smoked salmon Lilliput capers, preserved lemon, bread	8

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 halloumi spiced tomato, sweet red onion, rocket, brioche bun	12
Norfolk Bronze turkey cranberry & orange, chestnut, gruyere croque-monsieur, tin loaf	13
Hereford brisket pastrami smoked onions, Monterey Jack cheese, mustard mayo, gem, tin loaf	13

Mains (choose one side)

Pan roasted sea bass crayfish, spinach & smoked bacon risotto, parmesan, herb oil	17
Sweet potato, blue cheese & pecan risotto soft poached hen's egg, pear & rocket	7/14
Local venison celeriac, cavolo nero, confit shallots, juniper jus	19
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 broccoli, tomatoes, peppercorn sauce	25

Sunday Roast

Roast potatoes, Yorkshire pudding, carrots, piccolo parsnips, maple balsamic red onion, braised red cabbage, red kale & pan gravy	
Hereford roast sirloin of beef horseradish sauce	15
Pig & Scarf porchetta pork loin apple sauce	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	
Roast potatoes	
Mixed salad, French dressing	
Sunday roast veg	
Cauliflower cheese	
Peas, charred corn, chorizo	
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