

Sunday 8th October

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

Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	7
Pig & scarf Tamworth ham hock terrine apricot & orange chutney, toast	6
Smoked mackerel & prawns cocktail sauce, avocado salsa, lemon balm	8
House cured coppa & English mozzarella baby basil & balsamic	8
Pan seared scallops black pudding, carrot puree, apple syrup, almond crumb	11

House Salads

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

T&K Sandwiches all served with hand cut chips

Grilled halloumi spiced tomato, sweet red onion, mixed leaf, brioche bun	12
Pig & Scarf BBQ pulled pork house slaw, brioche bun	12
Crayfish & preserved lemon Lilliput caper aioli, rocket & avocado, Kings Cliffe bread	13

Mains (choose one side)

North East Atlantic cod cauliflower, harissa, parsnips, rainbow chard	18
Hampshire Chalk Stream trout smoked bacon & tomato risotto	17
Chargrilled chicken Caesar baby gem, dressing, parmesan, bacon, anchovies & croutons	14
Leek & Shropshire Blue risotto walnuts, soft poached hen's egg, pear & rocket	7/14
Avocado, sweet onion & brie strudel spinach, spiced tomato fondue	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
Roast leg of lamb mint sauce	17

Side Dishes (all 4)

Hand cut chips, rosemary salt	
Roast potatoes	
Mixed salad, French dressing	
Sunday roast veg	
Cauliflower cheese	
Roasted butternut squash & pine nuts	
Miso glazed aubergine, toasted seeds	
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