

Sunday Evenings

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
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 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
Pig & Scarf Tamworth tomahawk pork cutlet charred apple, braised gem, apple puree	19
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, honey roasted carrots & parsnips, braised red cabbage, cavolo nero & pan gravy

Roast leg of lamb mint sauce	17
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Side Dishes (all 4)

Hand cut chips, rosemary salt
Mixed salad, French dressing
Braised red cabbage
Butternut squash, pine nuts
Kings Cliffe Bread & marinated olives

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6
Dark chocolate delice, salted toffee, chocolate soil, popcorn	6
Vanilla & Tonka bean pannacotta, spiced pineapple salsa	6
Treacle tart, spiced apple compote, vanilla ice cream	6
Affogato	4
Cropwell Bishop stilton, plum jam, biscuits	5

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