

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.

Starters

Sweet pickled beets toasted seeds, nuts, horseradish crème fraiche, leaves & pickled chillies	7
Chicken liver & smoked bacon parfait apricot & orange chutney, toast	6
Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese	6
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	
Wild Mushroom & truffle Arancini mushroom puree, rocket, parmesan	6
Chargrilled avocado St Anselm prawns, cocktail sauce, lobster oil	7
English Mozzarella sweet chilli tomato chutney, honeyed coriander seeds & bread	7

T&K Sandwiches (all served with chips)

Salt beef deli Emmental, gem, sweet onion, pickles, mustard mayo, Kings Cliffe bread	13
Grilled halloumi spiced tomato, red onion marmalade, rocket, brioche bun	12
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	
T&K 'Not Dog' mustard, pickled red onions, coleslaw, torpedo bun	10

Mains (choose one side)

Grilled mackerel chateaux potatoes, spinach, peas, cabbage, dill oil	16
Chargrilled chicken Caesar salad baby gem, parmesan, bacon, anchovies & croutons	14
Sweet pea, mint & mascarpone risotto parmesan, soft poached hen's egg, rocket	7/14
Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	16
Saffron parmentier, rocket & parmesan. We recommend medium rare.	
Pig & Scarf Tamworth pork belly grilled chicory, maple onions, macerated blackberries	18
Pulled lamb shawarma green beans, pomegranate, shallots, chipotle mayo, toasted pitta*	14
*Our 'shawarma' means slow cooked meat with star anise, cumin, coriander, chilli, cinnamon after which the meat is shredded and pulled off the bone	

Side Dishes (all 4)

Hand cut chips, rosemary salt
Mixed salad, French dressing
Roasted cauliflower, white truffle oil
Tender stem broccoli, pickled chillies
Kings Cliffe Bread & marinated olives

Puddings

Sticky toffee pudding, butterscotch sauce, clotted cream	6
Chocolate mousse, chocolate soil, chantilly cream	6
Maple & apple cheesecake, macerated redcurrants, red berry sorbet	6
Treacle tart, poached rhubarb, vanilla ice cream	6
Affogato	4
Cropwell Bishop stilton, damson 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 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