

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
Chicken liver & smoked bacon parfait 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
Cream of mushroom soup white truffle oil, Kings Cliffe bread	6

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
T&K Gammon ham mustard mayonnaise, pickles, fried egg, gem lettuce	13

Mains (choose one side)

North East Atlantic cod rainbow chard, courgettes, prawns, preserved lemon, capers	18
Pan roasted mackerel sautéed greens, cherry tomatoes, smoked bacon, dill oil	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, grain mustard sauce	14
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House chimichurri, watercress	19
Grange Farm Hereford 12oz sirloin steak tender stem broccoli, spinach, peppercorn sauce	25
	17

Side Dishes (all 4)

Hand cut chips, rosemary salt	
Mixed salad, French dressing	
Braised red cabbage	
Miso glazed aubergine, toasted seeds	
Peas, charred corn & baby onions	
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