

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

Pig & Scarf Tamworth hock terrine T&K piccalilli, toast	6
Sweet pickled beets toasted seeds, nuts, horseradish, leaves, boiled egg & pickled chillies	7
Pan roasted pigeon sautéed cavolo nero, cabernet sauvignon vinaigrette, chorizo	7
Pan seared scallops black pudding, smoked pork belly, apple syrup, almond crumb	11
Charred avocado St Anselm prawns, cocktail sauce, lobster oil	7

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 haloumi spiced tomato, sweet red onion, rocket, brioche bun	12
Pig & Scarf Tamworth bbq pulled pork house slaw, bbq sauce, brioche bun	12
T&K salt beef sweet onions, Monterey jack cheese, chipotle mayo, piccalilli, gem, tin loaf	13
T&K cheese burger cheddar cheese, pickles, house cured bacon, toasted brioche bun*	13
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	

Mains (choose one side)

North East Atlantic cod charred corn, peas, baby onions, gem, cured ham	18
Pan roasted mackerel sautéed chard, cavolo nero, crayfish, preserved lemons, capers	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
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	
Roasted butternut squash feta cheese, pomegranates, spring onions & pine nuts	14

Side Dishes (all 4)

Hand cut chips, rosemary salt
Mixed salad, French dressing
Braised red cabbage
Miso glazed aubergine, toasted seeds
Sautéed cavolo nero, white anchovies
Kings Cliffe Bread & marinated olives

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6
Dark chocolate delice, salted toffee, chocolate soil, popcorn	6
Treacle tart, spiced apple compote, vanilla ice cream	6
Lemon posset, meringue, chantilly, lemon marmalade	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