

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

Quinoa & smoked trout Romano pepper, pea, chive, spring onion & Asian dressing	6
Smoked breast of chicken mango & chilli salsa, baby gem, toasted walnuts, blue cheese	8
Sweet pickled beets toasted seeds, nuts, horseradish crème fraiche, leaves & pickled chillies	7
Chicken liver & smoked bacon parfait apricot & orange chutney, toast	6
Cherry smoked duck breast charred orange, leaves, rapeseed & pistachios	7

T&K Sandwiches (all served with chips)

T&K salt beef deli Emmental cheese, mustard mayonnaise, sweet red onion, baby gem & pickles	13
Pig & Scarf pulled pork coleslaw, bbq sauce, 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	

Mains (choose one side)

Tempura bream sweet curry sauce, apple, pear, coriander, spinach, samphire & coconut	18
Chargrilled chicken Caesar salad baby gem, parmesan, bacon, anchovies & croutons	13
Forest mushroom & truffle 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. Saffron parmentier, rocket & parmesan. We recommend medium rare.	16
Pig & Scarf Tamworth maple cured loin grilled chicory, black fried broccoli, blackberry syrup	18
Pulled lamb shawarma green beans, pomegranate, shallots, chipotle mayo, toasted pitta*	13
*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
Tender stem broccoli, pickled chillies
Sugar snap peas, toasted pine nuts
Kings Cliffe Bread & marinated olives

Puddings

Sticky toffee pudding, butterscotch sauce, clotted cream	6
Chocolate mousse, chocolate soil, chantilly cream	6
Eton mess, mixed berries, chantilly & shortbread	6
Affogato	4
Rhubarb & frangipane tart, poached rhubarb, bitter orange ice cream	6
Colston basset 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