

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	6
Game, Tamworth pork & pistachio terrine piccalilli, Kings Cliffe toast	6
Parsnip, apple & chestnut soup crème fraiche, bread	6
Chargrilled avocado St Anselm prawns, cocktail sauce, lobster oil	8
Home cured meats pear, figs, mozzarella, honey coriander seeds, bread	9
Moroccan chickpea carrots, pomegranate seeds & molasses, feta cheese	8
Ras el hanout spice, tahini, currants, lemon & olive oil dressed & mint	

T&K Sandwiches (all served with chips)

Grilled halloumi spiced tomato, sweet red onion, rocket, brioche bun	12
Norfolk Bronze turkey cranberry & orange, chestnut, gruyere croque-monsieur, 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)

Pan roasted sea bass crayfish, spinach & smoked bacon risotto, parmesan, herb oil	17
Sweet potato, blue cheese & pecan risotto soft poached hen's egg, pear & rocket	7/14
Local venison celeriac, cavolo nero, confit shallots, juniper jus	19
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 broccoli, tomatoes, peppercorn sauce	25
Somerset brie, red onion & butterbean strudel radish salad, coriander chilli cream	14

Sunday Roast

Pig & Scarf porchetta pork loin apple sauce, roast potatoes, Yorkshire pudding, carrots, piccolo parsnips, maple balsamic red onion, braised red cabbage, red kale & pan gravy	14
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Side Dishes (all 4)

Hand cut chips, rosemary salt
Mixed salad, French dressing
Cauliflower cheese
Peas, charred corn, chorizo
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