

Dinner 12th January

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

Game & pistachio terrine piccalilli, toast	6
Seared scallops black pudding, belly pork, nut crumb, apple syrup	11
Butternut squash & Shropshire Blue mixed leaf, toasted pecans, cranberries	7
Charred avocado St Anselm prawns, cocktail sauce, lobster oil,	8
Roasted crown of pigeon smoked butter, pine nuts, spinach	7
Assiette of fish smoked mackerel, dill cod cheek, salmon gravadlax, quail egg, avocado, lemon	9

House Salads

Spiced corn & chorizo Romano peppers, beetroot, red onions, rocket, boiled hens egg	8
Courgette, pea & feta walnuts, tomato, pomegranates, mint oil	8
Caesar salad baby gem, dressing, parmesan, bacon, anchovies & croutons	8

Mains (choose one side)

Miso & maple glazed salmon courgettes, samphire, charred corn, chorizo, herb oil	17
North East Atlantic coley herb gnocchi, artichokes, roast peppers, crab crème fraiche	18
Pea, broad bean, pink peppercorn risotto parmesan, rocket, soft poached hens egg	7/14
T&K cheese burger cheddar cheese, pickles, house cured bacon, toasted 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	
100z Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Rump of lamb & confit galette peas, baby onions, redcurrant sauce	19

Chefs Choice (choose one side)

Grange Farm Hereford 12oz sirloin tender stem broccoli, spinach, bordelaise sauce	25
Grange Farm Hereford beef sirloin for 2 *root vegetables, maple onions, horseradish mousse	42
(*choose 2 sides) please allow approx. 35 mins cook time	
Pig & Scarf Tamworth pork belly charred pear, braised fennel, pomegranates	18

Side Dishes (all 4)

Hand cut chips, rosemary salt
Garlic & rosemary roasted baby new potatoes
T&K macaroni cheese (15mins)
Mixed leaf salad, French dressing
Roasted cauliflower, truffle oil
Red kale, chorizo, cabernet sauvignon vinaigrette
Peas, broad beans, pink peppercorns
Kings Cliffe bread & marinated olives

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