

# Lunch 12<sup>th</sup> 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.

## Salads

<b>Caesar salad</b> baby gem, dressing, parmesan, bacon, anchovies & croutons	8
<b>Spiced corn &amp; chorizo</b> Romano peppers, beetroot, red onions, rocket, boiled egg	8
<b>Courgette &amp; pea</b> feta cheese, walnuts, tomato, pomegranates, mint oil	8

## Starters

<b>Game &amp; pistachio terrine</b> sweet onions, toast	6
<b>Pig &amp; Scarf ham hock terrine</b> piccalilli, toast	6
<b>Charred avocado St Anselm</b> prawns, cocktail sauce, lobster oil,	8
<b>Butternut squash</b> Shropshire blue, mixed leaf, toasted pecans, cranberries	7
<b>Beetroot &amp; Bombay Sapphire gin cured gravadlax</b> avocado, caper berries, preserved lemon	8
<b>Pan seared scallops</b> black pudding, pork belly, nut crumb, apple syrup	11

**Pizza** Our home baked thin base, wild rocket & parmesan, add anchovies for £1, add pulled pork £1

<b>Vine tomato &amp; mozzarella</b> fresh basil, oregano	11
<b>Hereford beef &amp; blue cheese</b> pickled chillies, sweet onions	12
<b>Tender stem broccoli &amp; beetroot</b> feta basil, oregano	11

## T&K Sandwiches

<b>Grilled halloumi</b> avocado, sweet red onion, rocket, brioche bun	8
<b>T&amp;K pulled Tamworth ham hock</b> pickled onions, Monterey Jack cheese, chipotle mayo, gem lettuce, tin loaf	9
<b>Pig &amp; Scarf BBQ pulled pork</b> apple sauce, coleslaw, brioche bun	8

## Mains (includes one side)

<b>T&amp;K North East Atlantic fish pie</b> courgette, kale, samphire, cheddar mash	16
<b>North East Atlantic cod</b> herb gnocchi, artichokes, roast peppers, tomato, crab crème fraiche	18
<b>Pea, broad bean, pink peppercorn risotto</b> parmesan, rocket, soft poached hens egg	7/14
<b>T&amp;K cheese burger</b> 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	
<b>10oz Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
<b>Grange Farm Hereford 12oz sirloin</b> tender stem broccoli, spinach, bordelaise sauce	25

## 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 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**