

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

House Salads

Spiced corn & chorizo Romano peppers, beetroot, red onions, rocket, poached egg	8
Courgette & pea feta cheese, walnuts, tomato, pomegranates, mint oil	8

T&K Sandwiches all served with hand cut chips

Grilled halloumi avocado, sweet red onion, rocket, toasted bun	12
T&K salt beef deli pickled onions, Monterey Jack cheese, chipotle mayo, gem, tin loaf	13
Pig & Scarf bbq pulled pork apple sauce, coleslaw, toasted bun	12

Mains (choose one side)

Miso & maple glazed salmon courgette, samphire, charred corn, chorizo, herb oil	17
North East Atlantic cod herb gnocchi, artichokes, roast peppers, tomato & brown shrimp salsa	18
Pea, broad bean, pink peppercorn risotto parmesan, rocket, soft poached hens egg	7/14
10oz 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
Grange Farm Hereford 12oz sirloin steak broccoli, spinach, peppercorn 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	

Sunday Roast

Roast potatoes, carrots & parsnips, maple balsamic red onion, braised red cabbage, red kale & pan gravy	
Pig & Scarf Tamworth pork loin apple sauce	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	
Garlic & rosemary roasted baby new potatoes	
Mixed leaf salad, French dressing	
Roasted cauliflower, truffle oil	
Red kale, chorizo, cabernet sauvignon vinaigrette	
Peas, broad beans, charred corn	
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