

# 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

<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> gorgonzola, mixed leaf, toasted pecans, cranberries	7
<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

## T&K Sandwiches (all served with chips)

<b>Grilled halloumi</b> avocado, sweet red onion, rocket, brioche bun	12
<b>T&amp;K salt beef deli</b> pickled onions, Monterey Jack cheese, chipotle mayo, gem, tin loaf	13
<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	

## Mains (choose one side)

<b>Miso &amp; maple glazed salmon</b> courgette, samphire, charred corn, chorizo, herb oil	17
<b>North East Atlantic cod</b> herb gnocchi, artichokes, roast peppers, tomato & brown shrimp salsa	18
<b>Pea, broad bean, pink peppercorn risotto</b> parmesan, rocket, soft poached hens egg	7/14
<b>10 oz 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 steak</b> broccoli, spinach, peppercorn sauce	25

## Side Dishes (all 4)

Hand cut chips, rosemary salt  
Garlic & rosemary roasted baby new potatoes  
Mixed salad, French dressing  
Braised red cabbage  
Peas, broad beans, pink peppercorns  
Kings Cliffe Bread & marinated olives

## Puddings

Sticky toffee pudding, butterscotch sauce, clotted cream	6
Millionaire shortbread, chocolate soil, peanut ice cream	6
Treacle tart, orange marmalade, crème fraiche	6
Lemon posset, chantilly, meringue, shortbread biscuits	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