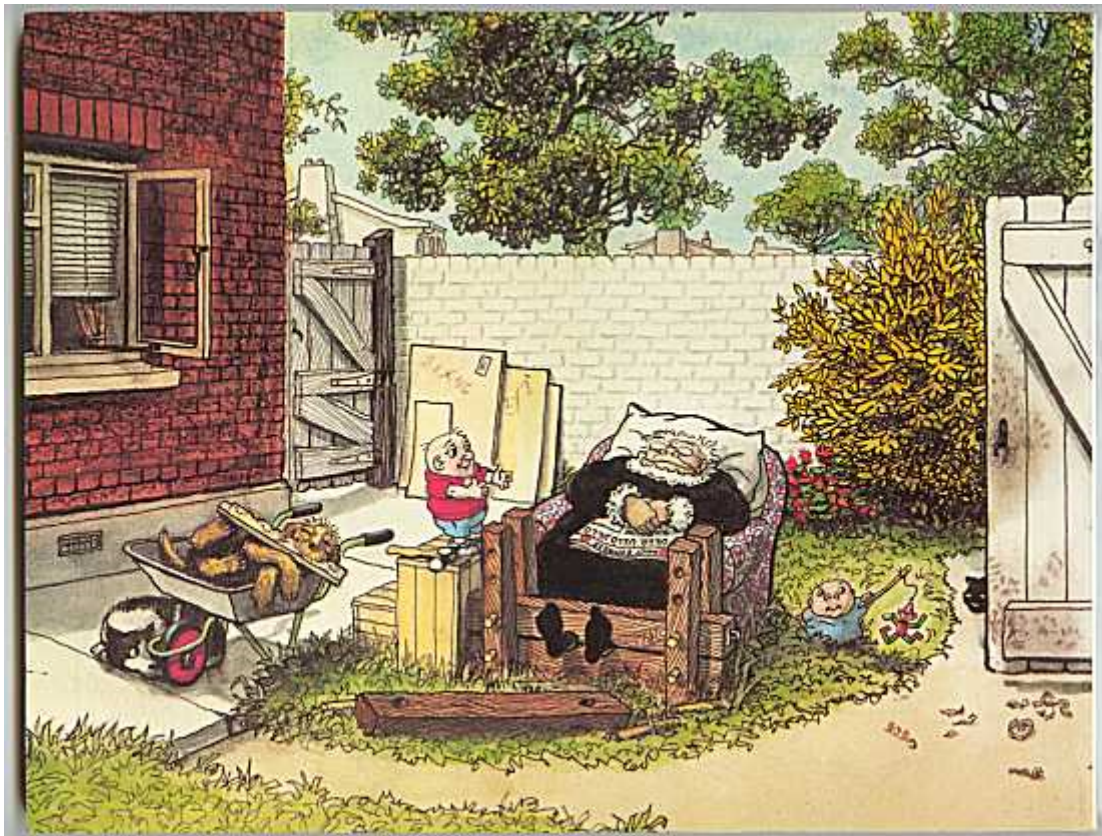


Mum. Dad. New dishes.

This Mothers' day come and join us in celebration of all things Mum. We have a fantastic 2 or 3 course menu on offer and are serving lunch between 12pm – 5.30pm. We will be serving up dishes like courgette carpaccio, roast Gressingham duck breast, sirloin of beef, house smoked peppered mackerel, and many other mouth-watering dishes. Why not start with a Rhubarb Spritz cocktail or a T&K Bloody Mary with all the trimmings? History suggests that we get booked up early for this date, so get in touch and get yourself booked in...

We are taking a £10 PP deposit for each booking.



Look after mum and grandma on the 11th March

Whilst Mum is on your mind, remember the old boy too. Fathers' day is Sunday the 17th June this year and we will be hoping for as sunny a day as last year was. To that end we will be serving food inside and out, will have a new outside terrace bar and have plenty of Dad friendly dinners and puddings to get him through the day.

This day will be a more traditional serve, 12pm – 4pm lunch and 6pm – 8pm dinner. We will be taking a £10 PP deposit for all bookings. Tables outside on the terrace will be first come first served...

Both parental celebratory Sundays will include our regular roast dinners. Sirloin of Hereford beef and Tamworth pork loin. Our lip smacking gravy made with real bones and marrow (no Bisto was used; honest) will accompany every dish as well as the signature miniature Yorkies...

Our Sunday roast services have been gaining momentum since we started them back in 2014. We would always advise to book, as we end up turning a lot of tables away at busy times. We have lots of space – but popular times go quickly. A reminder that we open from 10am – 9pm, serve lunch from 12-4pm and dinner from 6-8pm. Every week.

Some people ask us if we only do roasts or if it is just a carvery. Neither. We serve a comprehensive menu which is best described as a hybrid of our lunch and dinner offering. Plenty of quick easy meals as well as exquisite dishes in an a la carte style. We always serve salads, lighter fish dishes, well thought out vegetable side dishes as well as the occasional pie, strudel, gnocchi or risotto.



Tamworth pork loin. plenty of veg and of course. decent home made gravy

Our Sunday evening menu is a bit more informal, roasts if we have any left, TK sandwiches, the burger, fish, meat and veggie offerings and currently, in this climate, a roaring wood burner. Not many places are open Sunday evenings, come down and join us at the wharf.



Quail with herb gnocchi



Mackerel with charred corn and peppers



Smoked Tamworth pork, pistachio and chicken terrine



Sea trout, mussels, saffron velouté



Arancini, curried cauliflower and spiced red cabbage

One thing that we would add about Sundays. We are very popular hence extending the service times, we strongly advise to book, we sometimes turn lots of people away – which we hate doing, as we cannot fit you in. particularly if you are a large group – always book early to avoid missing out.

...And finally a reminder that we will be presenting our third annual beer festival across the Easter Weekend. Friday 30th March through to Monday 2nd April. We, along with the Nene Valley Brewery, will be putting on a weekend of great food drink and music. News to follow...

As always, we look forward to seeing you at the wharf...

Best wishes,

TK