

Mothering Sunday 11th March

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.

Drinks

T&K Bloody Mary Russian Standard Vodka, tomato juice & all the trimmings 6
Rhubarb Spritz Warner Edwards Rhubarb, fresh lime, Chambord, ginger ale 7

£24 for 2 courses / £28 for 3 courses

Starters

Courgette carpaccio sunflower seeds, Crotin goats cheese, pomegranates, blushed tomatoes
Roasted cauliflower & parmesan soup thyme croutons, crème fraiche, bread
Charred avocado St Anselm prawns, cocktail sauce, lobster oil, paprika
Chicken & Chorizo terrine apricot, prunes, chicken skin aioli, corn salsa
Smoked peppered mackerel pickled cucumber, fennel, radish, horseradish, sourdough
Wild mushrooms, truffle & spinach cream, garlic, toasted multi-seed, soft poached hens egg

Mains (choose one side)

North East Atlantic pollock soy, honey & lemon, bok choy, sesame seeds, Shimeji mushrooms
Swede & sage gnocchi butternut squash, pecans, pomegranates, feta cheese
Poached smoked haddock spiced quinoa & bulgur wheat, spinach, peas, spring onions
Roast Gressingham duck breast pomme fondant, chicory, cauliflower, mango salsa
Hanger steak prized for its flavour, the cut that the butcher would keep for herself.
We recommend medium rare. Chimichurri, watercress
Sweet potato & aubergine moussaka lentil, tomato, oregano, cucumber, grapes & shallot

Sunday Roasts

Roast duck fat potatoes, Yorkshire pudding, roasted root vegetables, kale, maple red onion, braised red cabbage & pan gravy
Hereford roast sirloin of beef horseradish sauce
Pig & Scarf Tamworth porchetta pork loin T&K apple sauce

Side Dishes

Hand cut chips, rosemary salt Sunday roast veg
Duck fat roast potatoes Sugar snaps, pine nuts
Mixed leaf salad, French dressing Tender stem broccoli, toasted seeds

Puddings

Sticky toffee pudding, butterscotch sauce, clotted cream
Dark chocolate mousse, coffee sponge, whipped peanut butter
Pimms fruit trifle, Chantilly cream, toasted almonds
Orange & ginger ricotta tart, crème fraiche
Affogato
Cropwell Bishop Stilton, biscuits, chutney

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