

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

Carpaccio courgette pine nuts, goats cheese, pomegranates, rapeseed oil	6
Pig & Scarf Tamworth pork, chicken, apricot & pistachio terrine T&K piccalilli	6
Seared scallops & pork belly apple sauce, apple syrup, toasted pistachios	11
Smoked mackerel mousse fennel & radish salad, toasted seeds	6
Raclette twice baked cheese soufflé beetroot, toasted walnuts, tomato	7
Spiced corn & chorizo Romano peppers, beetroot, red onions, rocket, boiled egg	8
Red & golden beetroot egg, toasted seeds, mixed leaf, pickled chillies, horseradish crème fraiche	7

T&K Sandwiches (all served with chips)

Grilled halloumi rocket, tomato chutney, sweet onions, brioche bun	12
T&K Salt Beef Deli pickles, mustard mayo, sweet onions, lettuce, Kings Cliffe seeded	13
Pig & Scarf BBQ pulled pork apple sauce, coleslaw, brioche bun	12

Mains (choose one side)

Pan roasted mackerel potato, spring onion & egg salad, crab crème fraiche	17
North East Atlantic cod Mediterranean vegetables, samphire, tomato & dill salsa	18
Chargrilled chicken breast pomme dauphinoise, spiced bean cassoulet	15
T&K cheese burger 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	
Homemade tagliatelle, butternut squash & spinach sage, parmesan	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	
Carrot, parsnips & lentil hotpot red kale	14
Grange Farm Hereford 12oz sirloin tender stem broccoli, spinach, béarnaise sauce	25

Side Dishes (all 4)

Hand cut chips, rosemary salt	Braised red cabbage
Lamb fat roast potatoes	Creamed fennel, toasted seeds
Mixed salad, French dressing	Kings Cliffe Bread & marinated olives

Puddings

Sticky toffee pudding, butterscotch sauce, clotted cream	6
Vegan dark chocolate delice, raspberry sorbet & coulis, desiccated coconut	6
Vanilla baked cheesecake, mixed berries, red fruit sorbet	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