

Dinner 13th 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.

Starters

Roasted cauliflower & parmesan soup crème fraiche, bread	6
Pig & Scarf Tamworth pork, chicken & pistachio terrine apricot chutney, toast	5
Charred avocado St Anselm prawns, cocktail sauce, lobster oil, paprika	8
Smoked peppered mackerel pickled cucumber, fennel, radish, horseradish, bread	7
Crotin goats cheese & golden beetroot toasted seeds, mixed leaf, pickled chillies	7
Chicken liver & smoked bacon parfait apricot, orange & sultana chutney, toast	6

Salads

Caesar salad baby gem, dressing, parmesan, bacon, anchovies & croutons	8
Spiced corn & chorizo Romano peppers, beetroot, red onions, rocket, boiled hen's egg	8

Mains (choose one side)

Smoked haddock spring onion mash, spinach, grain mustard sauce, poached egg	16
Roast Gressingham duck breast spiced quinoa & bulgur wheat, chicory, mango salsa	17
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	
Roast swede & sage gnocchi butternut squash, pecans, pomegranates, feta, apple & rocket	15
100z Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Sweet potato & aubergine moussaka lentil, tomato, oregano, cucumber, grapes & shallot	14
Chargrilled chicken breast braised red cabbage, pomme fondant, kale	15

Chefs Choice (choose one side)

Grange Farm Hereford 12oz sirloin wild mushrooms, vine tomatoes, Peppercorn sauce	25
Grange Farm Hereford beef sirloin for 2* sugar snaps, roasted butternut, horseradish	42
North East Atlantic pollock soy, honey & lemon, bok choy, sesame seeds, mushrooms	18

Side Dishes (all 4)

Hand cut chips, rosemary salt
Duck fat roast potatoes
T&K macaroni cheese (15mins)
Mixed leaf salad, French dressing
Sugar snap peas, toasted seeds
Butternut squash, pine nuts, feta, pomegranates
Braised red cabbage
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