

Lunch 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.

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

Starters

Carpaccio courgette sunflower seeds, feta, pomegranates, rapeseed oil	6
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
Crostin goats cheese & golden beetroot toasted seeds, mixed leaf, pickled chillies	7

Pizza Our home baked thin base, wild rocket & parmesan, add anchovies for £1, add pulled pork £1

Vine tomato & mozzarella fresh basil, oregano	11
Hereford beef & blue cheese pickled chillies, sweet onions	12
Tender stem broccoli & beetroot feta, basil, oregano	11

T&K Sandwiches

Grilled halloumi rocket, tomato chutney, sweet onions, brioche bun	8
T&K Salt Beef Deli pickles, mustard mayo, sweet onions, lettuce, Kings Cliffe seeded	9
Pig & Scarf BBQ pulled pork apple sauce, coleslaw, brioche bun	8

Mains (includes 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
Grange Farm Hereford 12oz sirloin wild mushrooms, spinach, peppercorn sauce	25

Side Dishes (all 4)

Hand cut chips, rosemary salt
Duck fat roast potatoes
T&K macaroni cheese (15mins)
Braised red cabbage
Sugar snaps, toasted seeds
Mixed leaf salad, French dressing
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