

Dinner 14th April

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 local family run bakery. Our burgers are served in brioche from Hambleton Bakery, an award winning bakery, who also have a shop at The Wharf.

Starters

Candy beetroot carpaccio baby red beetroot, toasted walnuts, horseradish mousse, pear, rocket	6
Sautéed wild mushrooms on toast spinach, coarse grain mustard, cream, poached egg	6
Seared scallops celeriac, chorizo, potato & rosemary popcorn, pistachios	11
Chicken & ham hock terrine apricot, orange & sultana chutney, Kings Cliffe toast	6
Pig & Scarf Tamworth pork croquettes black garlic aioli, shaved black pudding, wild garlic	7
Chalk stream trout ceviche oyster, lemon, lime, horseradish, beetroot	8
T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15

**Chargrilled chicken with main size, plus choose 1 side*

Salads*

Panzanella & Bocconcini heirloom tomatoes, peppers, red onions, basil	8
Tomato & feta quinoa cucumber, pomegranates, spring onion, mint oil	8

**Add chargrilled chicken for £5 to any salad*

Mains (choose one side dish)

Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
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**We recommend seared and served pink*

North East Atlantic hake Palourde clams, mussels, lotus root, spinach, Thai red sauce	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*

10oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
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We recommend medium rare. House Chimichurri, watercress

Roasted aubergine toasted seed crumb, spiced hummus, Israeli jewelled salad, wild garlic pesto	15
Grange Farm Hereford 12oz sirloin vine tomatoes, rocket, parmesan,	25

Cropwell Bishop blue cheese sauce

Chefs Choice (choose one side dish)

Grange Farm Hereford beef sirloin for 2* tender stem broccoli, balsamic red onions horseradish *choose 2 sides	42
Gressingham duck breast* butternut, crispy kale, Romano peppers, sunflower seeds	17

**We recommend our duck pink, as we believe that gives the fullest flavour*

Pig & Scarf Tamworth pork belly red lentils, wild mushrooms, mirepoix, apple syrup	18
Roast sweet potato gnocchi tenderstem broccoli, sun-blushed tomatoes, pine nuts, sage	15

Side Dishes (all 4)

Hand cut chips, rosemary
Garlic & rosemary roasted new potatoes
T&K macaroni cheese (15mins)
Mixed leaf salad, French dressing
Truffle & parmesan roasted cauliflower
Green kale, cabernet sauvignon vinaigrette
Broccoli, house pickled chillies & toasted seeds
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