

Lunch 16th 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
Seared scallops peas, samphire, chorizo, potato & rosemary popcorn, pistachios	11
T&K cured coppa mozzarella, coriander & honey seed dressing, baby basil	7
Chicken & ham hock terrine piccalilli, Kings Cliffe toast	6
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

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 mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe seeded	9
Pig & Scarf BBQ pulled pork apple sauce, coleslaw, brioche bun	8

Mains (includes one side)

North East Atlantic hake Palourde clams, mussels, lotus root, spinach, Thai red sauce	17
10oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Roast sweet potato gnocchi tenderstem broccoli, sun-blushed tomatoes, pine nuts, parmesan	15
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	13
* We recommend seared and served pink	
Gressingham duck breast* butternut, crispy kale, Romano peppers, sunflower seeds	17
*We recommend our duck pink, as we believe that gives the fullest flavour	
Roasted aubergine toasted seed crumb, spiced hummus, Israeli jewelled salad, wild garlic pesto	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	
Grange Farm Hereford 12oz sirloin vine tomatoes, rocket, Cropwell Bishop blue cheese sauce	25

Side Dishes (all 4)

Hand cut chips, rosemary salt	Braised red cabbage
Garlic & rosemary roasted new potatoes	Green kale, cabernet sauvignon vinaigrette
T&K macaroni cheese (15mins)	Kings Cliffe bread & marinated olives
Mixed leaf salad, French dressing	

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