

Dinner 16th May

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 red beetroot, toasted walnuts, horseradish mousse, pear & rocket	6
Yellowfin tuna sashimi avocado, spring onions, sesame, soy & wasabi	8
Cromer crab dressed leaves, wild garlic aioli	11
House cured coppa & English mozzarella heirloom tomatoes, basil, honey coriander seeds	8
Avocado on sourdough toast rocket, poached egg, pickled chillies, wild garlic butter	6
Local asparagus Cabinview farm hens' egg, capers, lemon butter	7
Sweet pickled North East Atlantic herring mackerel, dill, prawns, sun blushed tomatoes	8
Seared scallops succotash, carrot puree, potato & rosemary popcorn, pistachios	11
T&K deli board hock terrine, parfait, pork pie, piccalilli, pickles, olives, bread	10

Salads**

Tomato & feta quinoa cucumber, pomegranates, spring onion, mint oil	8
Red & white chicory Cropwell Bishop Stilton, blood orange, walnuts, apple, rapeseed	8
<i>**Our salads are generous portions on their own or why not add chargrilled chicken for £5</i>	
T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15
<i>*Chargrilled chicken with main size, plus choose 1 side</i>	

Mains (choose one side dish)

North East Atlantic pollock mussels, spinach, onion, squash, broad beans, cream	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	
Sesame & fennel butternut squash mooli, purple potatoes, coriander & coconut, asparagus	15
Moules a la crème garlic & white wine sauce, shallots, bread	7/15
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	
<i>*why not double up with an extra beef patty in your burger £4</i>	
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
<i>* We serve seared and pink</i>	
Grange Farm Hereford 12oz sirloin vine tomatoes, rocket, parmesan, peppercorn sauce	25

Chefs Choice (choose one side dish)

Grange Farm Hereford beef sirloin for 2* roasted butternut squash, green bean, horseradish	42
<i>*choose 2 sides</i>	
Puy lentil & paprika cakes pickled red slaw, spiced hummus tomato & mint salsa	14
Grilled river cobbler samphire, carrot, onion, corn, peas, wild garlic butter	14
Chargrilled calves liver apple polenta, T&K pancetta, crispy sage	16

Side Dishes (all 4)

Hand cut chips, rosemary	Green kale, cabernet sauvignon vinaigrette, pine nuts
T&K macaroni cheese (15mins)	Garlic & rosemary roasted potatoes
Butternut, toasted seeds, wild garlic dressing	Courgette ribbons, lemon & caper butter
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