

Father's Day 17th June

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

Baby pickled vegetables T&K hummus, dukkah, beetroot, horseradish	6
Seared scallops corn succotash, okra, potato & smoked paprika popcorn	11
T&K smoked apple & mango glazed scotch egg coronation aioli, smoked bacon, crispy onion	8
Ham hock terrine piccalilli, Kings Cliffe toast	6
Grilled sardines on sour dough toast smashed avocado, tomato salsa, pickled chillies	7
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15

*Chargrilled chicken with main size, plus choose 1 side

Salads*

Mixed bean peppadew peppers, red onions, basil, feta, olives, tomatoes	8
Quinoa & bulgur wheat cucumber, pomegranates, avocado, grapefruit, celery, coriander	8
Red & White chicory blood orange, walnuts, apple, grapes, rapeseed, radish, mango	8

* Our salads are generous portions on their own or why not add chargrilled chicken for £5

T&K Sandwiches (All served with chips)

T&K Daddy's Club smoked chicken, egg, chipotle mayo, pulled Tamworth hock, tomato	13
Charred halloumi roast peppers, artichokes, aubergine, sun blush tomatoes, rocket, brioche bun	12
T&K salt beef deli mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe seeded	13
Pig & Scarf Porchetta pork belly red slaw, pork & coriander aioli, brioche bun	12
T&K smoked brisket burger cheddar cheese, pickles, house cured bacon, toasted brioche bun*	15

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

Mains (choose one side)

North East Atlantic hake Palourde clams, mussels, lotus root, spinach, carrot, Thai sauce	17
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15

*We recommend seared and served pink

Roast sweet potato gnocchi tenderstem broccoli, sun-blushed tomatoes, pine nuts, parmesan	15
10oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19

We recommend medium rare. House Chimichurri, watercress

Roasted cauliflower, chickpea & tofu zhoug, spinach, sweet peppers, pearl barley	15
Grange Farm Hereford 12oz sirloin wild mushrooms, rocket, parmesan, peppercorn sauce	25
Pig & Scarf tomahawk chop asparagus, fried egg, caramelised onions, wild garlic pesto	19
Hereford beef sirloin steak for 2 to share butternut squash, pine nuts, heritage tomatoes	42

whipped chimichurri bone marrow, bordelaise sauce, Yorkshire puddings. Choose 2 side dishes

Sunday Roast

Roast potatoes, carrots & parsnips, maple balsamic onion, braised red cabbage, kale & pan gravy

Hereford sirloin of beef horseradish sauce, our beef is served pink	15
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Side Dishes (all 4)

Hand cut chips, rosemary salt	Sugar snap peas, preserved lemon
Duck fat roast potatoes	Sunday roast veg
Mixed leaf salad, French dressing	Purple sprouting broccoli, chillies & toasted seeds
Kings Cliffe bread & marinated olives	Courgette ribbons, Lilliput capers

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