

Lunch 16th May

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
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
Purple sprouting broccoli curried coronation emulsion, chickpea, pine nuts, shaved feta	6
Seared scallops succotash, carrot puree, potato & rosemary popcorn, pistachios	11
T&K deli board hock terrine, parfait, house cured coppa, 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>	

Pizza Our home baked thin base, mixed leaf & parmesan, add anchovies for £1, add chorizo £1

Vine tomato & mozzarella fresh basil, oregano	11
Hereford beef pickled chillies, sweet onions, bbq sauce	12
T&K Florentine oregano, local spinach, wild garlic pesto, egg	11

T&K Sandwiches

Charred halloumi roast peppers, artichokes, aubergine, sun blush tomatoes, rocket, brioche bun	8
T&K brisket deli mustard mayonnaise, pickle, onion, Monterey jack, seeded bread	9
Pig & Scarf Porchetta pork pickles, aioli, salsa verde, crispy onion, brioche bun	8

Mains (includes one side)

North East Atlantic pollock samphire, carrot, onion, corn, peas, wild garlic butter	17
100z Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	19
Sesame & fennel butternut squash mooli, purple potatoes, coriander & coconut, asparagus	15
T&K cheese burger cheddar cheese, pickles, house cured bacon, toasted brioche bun* 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>	13
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers <i>*We serve seared and pink</i>	15
Grange Farm Hereford 12oz sirloin vine tomatoes, rocket, parmesan, bordelaise sauce	25
Puy lentil & paprika cakes pickled red slaw, spiced hummus, tomato & mint salsa	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	Butternut squash, toasted seeds, wild garlic dressing
Garlic & rosemary roasted new potatoes	Courgette ribbons, lemon & caper
T&K macaroni cheese (15mins)	Kings Cliffe bread & marinated olives
Mixed leaf salad, French dressing	Courgette ribbons, capers & lemon

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