

Sunday 13th 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
Avocado on sourdough toast rocket, poached egg, pickled chillies, wild garlic butter	6
Moules a la crème onion, garlic, parsley, white wine, bread*	7/14
<i>*choose a side dish with main portion</i>	
Local asparagus Cabin View farm hen's egg, capers, lemon butter	7
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>	

T&K Sandwiches (All served with hand cut chips)

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 pickles, aioli, salsa verde, crispy onion, brioche bun	12

Mains (choose one side)

Grilled river cobbler samphire, carrot, onion, corn, peas, wild garlic butter	14
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
<i>*We recommend seared and served pink</i>	
Sweet potato & blue cheese risotto pecans, rocket, parmesan	14
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>	
10oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Puy lentil & paprika cakes pickled red slaw, spiced hummus tomato & mint salsa	14
Grange Farm Hereford 12oz sirloin vine tomatoes, rocket, parmesan, peppercorn sauce	25

Sunday Roast

Roast potatoes, carrots & parsnips, maple balsamic onion, green kale, sugar snap peas & pan gravy	
Hereford sirloin of beef horseradish sauce, our beef is served pink	15
Pig & scarf Tamworth pork loin apple sauce	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	Butternut, toasted seeds, wild garlic dressing
Duck fat roast potatoes	Courgette ribbons, capers, preserved lemon
Mixed leaf salad, French dressing	Sunday roast veg
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