

Sunday Evenings

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 & red beetroot toasted walnuts, horseradish mousse, pickled chillies, rocket	7
Chalk stream trout ceviche oyster, lemon, lime, horseradish, beetroot	8
Local asparagus crispy egg, capers, lemon butter	7
Purple sprouting broccoli curried coronation emulsion, chickpea, pine nuts, shaved feta	6
Pan roasted crown of pigeon truffle mousseline, black pudding	7

Salads**

Tomato & feta quinoa cucumber, pomegranates, spring onion, mint oil	8
Red & white chicory Cropwell Bishop blue cheese, 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>	
Spiced lamb & mixed beans carrot, celery, coriander, tzatziki	8

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 red slaw, pork & coriander aioli, brioche bun	12
T&K cheese burger cheddar cheese, 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	

Mains (choose one side)

North East Atlantic hake Palourde clams, baby onions, lotus root, spinach, Thai red sauce	17
Chargrilled chicken breast peppers, aubergine & artichoke risotto, herb oil	15
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
<i>*We recommend seared and served pink</i>	
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 aubergine toasted seed crumb, spiced hummus, Israeli jewelled salad, wild garlic pesto	15

Side Dishes (all 4)

Hand cut chips, rosemary salt
Rosemary & garlic roasted new potatoes
Mixed leaf salad, French dressing
Courgette ribbons, capers, preserved lemon
Purple sprouting broccoli, chillies & toasted seeds
Butternut squash, pomegranates, feta
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