

Lunch 13th June

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

Pickled baby vegetables spiced hummus, dukkah, watercress, rapeseed oil	7
Yellowfin tuna sashimi avocado, soy & wasabi	8
Avocado on sourdough toast rocket, poached egg, pickled chillies, lemon & garlic butter	6
Moules a la crème garlic & white wine sauce, shallots, bread	7/15
Seared scallops peas, chorizo, samphire, pork & rosemary popcorn, pistachios	11
Local asparagus Cabinview farm hens' egg, capers, chive butter	7
T&K Deli board Cajun chicken, honey wings, pig cheek croquette, ox tongue, olives, bread	10

Salads**

Moroccan chickpea quinoa pistachio, apricot, carrot, spring onion, lemon & honey dressing	8
Charred broccoli & cashew Israeli cous cous red cabbage, tomatoes, chilli & coriander	8
**Our salads are generous portions on their own or why not add chargrilled chicken for £5	
T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15
*Chargrilled chicken with main size, plus choose 1 side	
Mackerel & Cromer crab fennel, orange, avocado, radish, mixed leaf	8

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

Vine tomato & mozzarella fresh basil, oregano	11
Cajun chicken pickled chillies, sweet onions, chestnut mushrooms	12
T&K Mediterranean oregano, peppers, aubergine, artichokes, olives, pesto, feta	11

T&K Sandwiches

The Halloumi One roast peppers, artichokes, aubergine, sun blush tomatoes, rocket, brioche bun	8
The Salt Beef One mustard mayonnaise, pickle, sweet onion, Monterey jack, brioche bun	9
The Chicken Club One tomato, sriracha, gem lettuce, egg mayonnaise, bacon, Kings Cliffe seeded	9

Mains (includes one side)

North East Atlantic hake baby onions, samphire, aubergine, squash, fennel, dill oil	17
100z Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Sage gnocchi mushrooms, courgettes, sun blush tomatoes, pesto, pine nuts, parmesan	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	
*Why not double up with an extra beef patty in your burger £4	
Pollock Niçoise poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
Grange Farm Hereford 12oz sirloin cherry vine tomatoes, rocket, parmesan, peppercorn sauce	25
Calves liver pancetta, potato mousseline, sage, salsa verde	16
Cumin roasted aubergine artichoke & chickpea fritters, celeriac puree, corn salsa	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	Edamame beans, chilli salt
Garlic & rosemary roasted new potatoes	Tenderstem broccoli, toasted seeds
T&K macaroni cheese (15mins)	Kings Cliffe bread & marinated olives
Mixed leaf salad, French dressing	Peas, broad beans, mint

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