

Sunday 10th 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

Golden beetroot & feta pine nuts, pomegranates, blood orange, rocket	6
Yellowfin tuna sashimi avocado, soy & wasabi	8
Avocado on sourdough toast rocket, poached egg, pickled chillies, wild garlic butter	6
Cromer crab dressed leaves, lemon & caper aioli, brown bread	11
Moules a la crème garlic & white wine sauce, shallots, bread	7/15
Smoked eel bacon, apple, watercress, dill oil	9
Seared scallops peas, chorizo, samphire, pork & rosemary popcorn, pistachios	11
T&K coppa & ham pickled pear, rocket, cured egg yolk, parmesan	8

Salads**

Moroccan chickpea quinoa pistachio, apricot, carrot, spring onion, lemon & honey dressing	8
Butternut & cashew Israeli cous cous red cabbage, tomatoes, cauliflower, 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	

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

The Halloumi One roast peppers, artichokes, aubergine, sun blush tomatoes, rocket, brioche bun	12
The Salt Beef One mustard mayonnaise, pickle, sweet onion, Monterey jack, brioche bun	13
The Chicken Club One tomato, sriracha, gem lettuce, egg mayonnaise, bacon, Kings Cliffe seeded	13
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	

Mains (choose one side)

North East Atlantic Hake sweet curry sauce, spinach, tomato, onion bhaji	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	
Herb potato gnocchi peas, tender stem broccoli, asparagus, balsamic red onions, pesto, parmesan	15
Slow cooked shawarma spice lamb breast sage & onion bread pudding, green beans	16
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
Puy lentil & paprika cakes pickled red slaw, tomato & cucumber salsa	14
Calves liver pancetta, potato mousseline, sage, salsa verde	16

Sunday Roast

Roast potatoes, carrots & parsnips, maple balsamic onion, sugar snap peas, courgette & pan gravy	
Hereford sirloin of beef horseradish sauce, our beef is served pink	15

Side Dishes (all 4)

Hand cut chips, rosemary	Roasted cauliflower, brioche crumb
Duck fat roast potatoes	Mixed leaf salad, French dressing
Edamame beans, chilli salt	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