

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

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| 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**

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

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| 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 | |
| <i>*why not double up with an extra beef patty in your burger £4</i> | |

Mains (choose one side)

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| North East Atlantic Hake sweet curry sauce, spinach, tomato, onion bhaji | 17 |
| North East Atlantic stone bass baby onions, samphire, aubergine, fennel, crayfish, dill oil | 18 |
| 10oz 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, sugar snaps | 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 |

Side Dishes (all 4)

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| 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 |
| Roasted carrots & parsnips | Peas, broad beans, corn |

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