

Lunch 11th July

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

Pickled baby vegetables spiced hummus, dukkah, watercress, rapeseed oil	7
Auricchio Burrata peas, onion, mint, crumb	8
Yellowfin tuna sashimi avocado, soy & wasabi	8
Avocado on sourdough toast rocket, poached egg, pickled chillies, lemon & garlic butter	6
Seared scallops peas, chorizo, samphire, potato & paprika popcorn, pistachios	11
Grilled sardines on toast cucumber & tomato salsa	6
Cromer Crab lemon & caper aioli, dressed leaves, brown bread	11

Salads**

Moroccan chickpea quinoa currants, spring onions, carrot, pistachios, honey & lemon dressing	8
Charred broccoli & cashew Israeli cous cous red cabbage, tomatoes, chilli & coriander	8
Fennel & orange rocket, radish, cherry tomatoes, avocado, feta, red onion	8
**Our salads are generous portions on their own or why not add cooked to order 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

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 Crayfish One rocket, preserved lemon aioli, Kings Cliffe seeded	9

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

Vine tomato & mozzarella fresh basil, oregano	11
Hereford beef & blue cheese pickled chillies, sweet onions	12
T&K Mediterranean oregano, peppers, aubergine, artichokes, olives, pesto, feta	11

Mains (choose one side)

North east Atlantic cod braised gem, baby onions, peas, chorizo, corn	18
100z Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	19
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
* We recommend seared and served pink	
Grange Farm Hereford 120z sirloin cherry vine tomatoes, rocket & parmesan, peppercorn sauce	25
Cumin roasted aubergine artichoke & chickpea fritters, celeriac puree, corn salsa	14
Smoked pulled hogget baba Ganoush, pickled blackcurrants, caramelised onion	15
T&K cheese burger cheddar cheese, house cured bacon, pickles, 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	
Chalk stream miso glazed trout broad bean, concasse tomato & spinach cous cous	16

Side Dishes (all 4)

Hand cut chips, rosemary salt	Celeriac, honey, toasted seeds
Garlic & rosemary new potatoes	Peas, corn, broad beans
T&K macaroni cheese (15mins)	Fennel, apricots, sesame
Mixed leaf salad, French dressing	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