

Sunday 8th 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
Sautéed chicken livers & hearts carrot, mushroom, onion, parsley	6
Cromer crab preserved lemon & caper aioli, brown bread	11
Seared scallops peas, chorizo, samphire, potato & paprika popcorn, pistachios	11

Salads**

Moroccan chickpea quinoa pistachio, currants, 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 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 (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 Crayfish One rocket, preserved lemon aioli, Kings Cliffe seeded	13
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	

Mains (choose one side dish)

North east Atlantic cod braised gem, baby onions, pancetta, sweetcorn	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	
Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
* We recommend seared and served pink	
Grange Farm Hereford 12oz sirloin cherry vine tomatoes, rocket & parmesan, peppercorn sauce	25
Cumin roasted aubergine artichoke & chickpea fritters, celeriac puree, corn salsa	14
North East Atlantic mackerel watercress, cauliflower, green beans, tartare sauce	16
Smoked pulled hogget baba Ganoush, pickled blackcurrants, caramelised onion	15
Confit Gressingham duck leg sautéed onion, cabbage, carrot, hoisin sauce	16
Sweet potato gnocchi tenderstem broccoli, sun-blushed tomatoes, pine nut pesto, parmesan	15

Sunday Roast

Roast potatoes, orange blossom carrots & parsnips, maple balsamic onion, rainbow chard, pan gravy

Hereford sirloin of beef horseradish sauce, our beef is served pink	15
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Side Dishes (all 4)

Hand cut chips, rosemary	Roasted cauliflower, parmesan crumb
Duck fat roast potatoes	Mixed leaf salad, French dressing
Peas, broad beans, sweetcorn	Kings Cliffe bread & marinated olives
Sunday roast veg	Fennel, apricots, sesame

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