

Dinner 13th September

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
Local crown of pigeon beetroot, greens, mustard, cabernet sauvignon vinaigrette	7
Ploughman's Beaufort Alpage 2016 & 2017, Tomme D'Ariondaz, Kings Cliffe seeded bread, olives, T&K piccalilli, pickles	10
King prawn & watermelon cucumber, rocket, feta	9
Seared scallops peas, chorizo, samphire, potato & paprika popcorn, pistachios	11
T&K home cured coppa & figs parmesan, honey, rapeseed oil	8
Auricchio Burrata heritage tomatoes, red onion, basil	8

Salads

T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15
*Chargrilled chicken with main size, plus choose 1 side	
Roasted cauliflower & spinach** coarse grain mustard, capers, tomatoes, radish, dill	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 or halloumi for £5	

Mains (choose one side)

North East Atlantic Stone Bass smoked bacon, peas, onions, braised baby gem, beetroot hummus	18
100z Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Grange Farm Hereford 12oz sirloin cherry vine tomatoes, rocket & parmesan, peppercorn sauce	25
*Add garlic buttered king prawns to your steak £6	
T&K cheese burger cheddar cheese, house cured bacon, pickles, apple & fennel slaw, brioche bun*	14
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	
Butternut squash & sage risotto Tomme D'Ariondaz, rocket	14

Chefs Choice (choose one side dish)

Keythorpe Valley Farm Boer loin plums, rainbow chard, horseradish	17
Grange Farm Hereford sirloin for 2* aubergine, tenderstem, spinach, chimichurri	42
*choose 2 sides	
Keythorpe Valley Farm Boer jerk goat cutlets* kale, butternut puree almonds, , leek	18
*last one!!	
Pesto roasted marrow kale, yellow courgette, cauliflower, toasted seeds	14

Side Dishes (all 4)

Hand cut chips, rosemary salt
Thyme roasted sweet potatoes
T&K macaroni cheese (15mins)
Mixed salad, French dressing
Fennel, apricots, toasted seeds
Beetroot tops, wholegrain mustard
Peas, broad beans, radish
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