

Lunch 14th 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
King prawn & watermelon cucumber, rocket, feta	9
T&K home cured coppa & swapped figs parmesan, honey, pickles, rapeseed oil	8
Seared scallops peas, chorizo, samphire, potato & paprika popcorn, pistachios	11
Ploughman's Beaufort Alpage 2016 & 2017, Tomme D'Ariondaz, Hambleton rye bread, olives, T&K piccalilli, pickles	10

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	

T&K Sandwiches

The Halloumi One roast peppers, artichokes, aubergine, sun blush tomatoes, rocket, brioche bun	8
The Hereford Beef One mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe	9
The BBQ Pulled Pork One gem lettuce, apple & fennel slaw, bbq sauce, brioche bun,	9

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

Vine tomato & mozzarella fresh basil, oregano	11
T&K Mediterranean oregano, peppers, aubergine, artichokes, olives, hazelnut pesto, feta	11

Mains (choose one side)

North East Atlantic Stone bass smoked bacon, peas, onions, braised baby gem, beetroot hummus	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	
Grange Farm Hereford 12oz sirloin vine tomatoes, rocket & parmesan, peppercorn sauce	25
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	
Pesto roasted marrow kale, rainbow chard, yellow courgette, toasted seeds	14
Keythorpe Valley Farm Boer loin plums, rainbow chard, horseradish	17

Side Dishes (all 4)

Hand cut chips, rosemary salt
Thyme roasted sweet potatoes
T&K macaroni cheese (15mins)
Mixed salad, French dressing
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