

# Sunday 9<sup>th</sup> 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

<b>Yellowfin tuna sashimi</b> avocado, soy & wasabi	8
<b>Smashed avocado &amp; rocket on toast</b> fried hens' egg	6
<b>Pig &amp; Scarf Tamworth ham hock terrine</b> sweet onion, toast	5
<b>King prawn &amp; watermelon</b> cucumber, rocket, feta	9
<b>T&amp;K home cured coppa</b> parmesan, pickles, rapeseed oil	7
<b>Auricchio Burrata</b> heritage tomatoes, red onion, basil	8
<b>Slow cooked Boer goat ragu</b> fresh pasta, green sauce	8
<b>T&amp;K Caesar salad</b> charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15

\*Chargrilled chicken with main size, plus choose 1 side

## Salads\*\*

<b>Roasted cauliflower &amp; spinach</b> coarse grain mustard, capers, tomatoes, radish, dill	8
<b>Fennel &amp; orange</b> rocket, radish, cherry tomatoes, avocado, feta, red onion	8
<b>Heritage tomatoes</b> red onion, basil, olives, pecans, olive oil, balsamic vinegar	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 (all served with chips)

<b>The Halloumi One</b> roast peppers, artichokes, aubergine, sun blush tomatoes, rocket, brioche bun	12
<b>The Beef Brisket One</b> mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe	13
<b>The BBQ Pulled Pork One</b> gem lettuce, house slaw, bbq sauce, brioche bun,	13
<b>T&amp;K NVB Rarebit burger</b> NVB rarebit, fried egg, pickles, house slaw, toasted brioche bun*	15

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)

<b>North East Atlantic Pollock</b> beetroot hummus, cured ham, peas, onions, spinach, dill oil	17
<b>Sweet potato &amp; yellow courgette galette</b> heritage tomatoes, honey mascarpone, sunflower seeds	15
<b>10oz Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
<b>Tuna Niçoise*</b> poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
*Tuna is seared and served pink	
<b>Grange Farm Hereford 12oz sirloin</b> tomatoes, rocket & parmesan, peppercorn sauce	25
<b>Local slow cooked venison shoulder</b> peas, beans, kale, butternut squash	18
<b>Miso glazed aubergine</b> yellow & green courgettes, heritage tomatoes, toasted seeds, basil oil	14

## Sunday Roast

Roast potatoes, maple balsamic onion, butternut squash, celeriac, carrots, swede, leeks, pan gravy

<b>Hereford sirloin of beef</b> horseradish sauce, our beef is served pink	15
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## Side Dishes (all 4)

Hand cut chips, rosemary salt	Duck fat roast potatoes
Sunday veg	Yellow & green courgettes, chilli salt
Mixed 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**