

Sunday Evenings

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

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

*Chargrilled chicken with main size, plus choose 1 side

Salads**

Roasted cauliflower & spinach coarse grain mustard, capers, tomatoes, radish, dill	8
Fennel & orange rocket, radish, cherry tomatoes, avocado, feta, red onion	8
Heritage tomatoes 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)

The Halloumi One roast peppers, artichokes, aubergine, sun blush tomatoes, rocket, brioche bun	12
The Beef Brisket One mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe	13
The BBQ Pulled Pork One gem lettuce, house slaw, bbq sauce, brioche bun,	13
T&K NVB Rarebit burger 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

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

Vine tomato & mozzarella fresh basil, oregano	11
BBQ Suffolk chicken pickled chillies, sweet onions	12
T&K Mediterranean oregano, peppers, aubergine, artichokes, olives, hazelnut pesto, feta	11

Mains (choose one side dish)

North East Atlantic Pollock beetroot hummus, cured ham, peas, onions, spinach, dill oil	17
Sweet potato & yellow courgette galette heritage tomatoes, honey mascarpone, sunflower seeds	15
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
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*Tuna is seared and served pink

Local slow cooked venison shoulder peas, kale, butternut squash, leeks	18
Miso glazed aubergine yellow & green courgettes, heritage tomatoes, toasted seeds, basil oil	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	Thyme roasted sweet potatoes
Roasted red beetroot, toasted seeds	Chantenay carrots, zhoug
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