

4th Birthday 23rd November

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.

£26 for 2 courses / £30 for 3

Starters & Salads

Pickled baby vegetables spiced hummus, dukkah, watercress, rapeseed oil

Beetroot & gin cured gravadlax lemon & herb oil

NVB Rarebit on Kings Cliffe toast Cabin view farm fried hens' egg

T&K Hereford steak tartar confit egg yolk

Local pigeon wild mushrooms, macerated sultanas, leek

Avocado St Anselm crayfish, lobster oil, sauce piquant

T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons

Moroccan quinoa & chickpea carrots, pomegranate seeds, pistachios, apricots, Ras el hanout spice, currants, lemon & olive oil dressed

Mains (choose one side)

North East Atlantic cod charred corn, autumn greens, chorizo, dill oil

10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.

We recommend medium rare. Wild mushrooms, spinach, carrots, horseradish mousse

Puy lentil cakes pickled cabbage, spiced hummus, crispy sage

T&K chilli cheese burger smoked cheddar cheese, chilli, beef patty, pickles, brioche bun

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

Pig & Scarf Tamworth ham hock hash fried hens' egg, spinach, T&K brown sauce

Local pheasant breasts celeriac, spinach, parkin, pickled blackberries

Chalk Stream trout saffron veloute, crispy kale, mussels, clams, tomato salsa

Sweet potato gnocchi tender stem broccoli, sun blushed tomatoes, pine nuts, sage butter

Pulled Boer goat shawarma green beans, pomegranate, shallots, chipotle mayo, toasted pitta*

*Our 'shawarma' means slow cooked meat with star anise, cumin, coriander, chilli, cinnamon after which the meat is shredded and pulled off the bone

Side Dishes (all 4)

Hand cut chips, rosemary salt

Thyme roasted sweet potatoes

T&K macaroni cheese

Aubergine, saffron, coriander, yogurt

Peas, broad beans, corn, pink peppercorns

Butternut squash, pine nuts, pomegranates

Mixed salad, French dressing

Kings Cliffe bread & marinated olives

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Affogato

Eton Mess Sundae

Baked cookie dough, peanut butter ice cream (allow 15 minutes)

Cropwell Bishop Stilton, grapes, celery, chutney, biscuits

Lemon tart, Italian meringue

Popcorn panna cotta, prosecco jelly

Chilled chocolate fondant, salted caramel, honeycomb

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