

# Dinner 10<sup>th</sup> October

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>Pickled baby vegetables</b> spiced hummus, dukkah, watercress, rapeseed oil	7
<b>Local pigeon &amp; pheasant terrine</b> swapped pickled quinces, toast	6
<b>Apple &amp; lime cured Chalk Stream trout</b> watercress, radishes, quail egg	8
<b>Honey figs, goats cheese &amp; caramelised onion</b> puff pastry, mixed leaf, tomatoes	7
<b>Scallop sashimi</b> chilli, lime, garlic, shallot, rapeseed oil	11
<b>French onion soup*</b> gruyere, cheddar & parmesan cheese crouton	6
*contains beef stock	
<b>Auricchio Burrata</b> red onion & rosemary focaccia, chilli infused oil, baby basil	8
<b>Slow cooked Greendale Herdwick hogget</b> chickpeas, tahini, toasted pitta, pomegranates	8

## Salads

<b>Quinoa &amp; charred courgettes</b> mint, parsley, tomato, garlic, shaved courgette	8
<b>Roasted pumpkin</b> marinated wild mushrooms, caramelised shallots, pumpkin seeds, whipped feta	8
<b>Fattoush salad</b> sumac, preserved lemon, pitta croutons, mint, pomegranate, baby gem, peppers	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)

<b>Yellowfin sesame tuna*</b> peas, capers, gherkins, lemon, onions, smoked garlic aioli	17
*We recommend seared and served pink	
<b>10 oz 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>Grange Farm Hereford 12 oz sirloin</b> wild mushrooms, spinach, tomatoes peppercorn sauce	25
<b>Chickpea &amp; artichoke patties</b> pak choy, peas, sweetcorn, beetroot relish	15
<b>T&amp;K Cheese Burger*</b> cheddar, house cured bacon, relish, bbq sauce, 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	
<b>Vegetable ramen</b> noodles, spring onion, pak choy, sugar snaps, radish, corn, hens egg, ginger	14
<b>T&amp;K Surf &amp; Turf</b> black garlic flat iron steak, garlic buttered tiger prawns, mixed greens	24

## Chefs Choice (choose one side dish)

<b>Grange Farm Hereford sirloin for 2*</b> watercress, chimichurri, horseradish cream, peppercorn sauce *choose 2 sides	42
<b>North East Atlantic cod</b> smoked salmon & dill risotto, sumac pickled onions	18
<b>Pig &amp; Scarf Tamworth guava fruit pork belly</b> brawn, spiced apple, pak choy, smoked walnuts	18
<b>Greendale Herdwick hogget croquettes</b> puy lentils, greengage ketchup	16
<b>Keythorpe Valley Farm Boer jerk goat rump</b> parsley mousseline, smoked leeks, brown sauce	17

## Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
T&K Patatas Bravas, chorizo	Smoked leeks, mozzarella, hazelnuts
Mixed salad, French dressing	Kings Cliffe bread & marinated olives
Cabbage, bacon, black sesame	Peas & broad beans, sweetcorn

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