

Dinner 6th 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

Pickled baby vegetables spiced hummus, dukkah, watercress, rapeseed oil	7
Smoked salmon celeriac & caper remoulade, dill, Kings Cliffe bread	8
Honey figs, goats cheese & caramelised onion puff pastry, mixed leaf, tomatoes	8
Local pigeon apple sauce, black pudding, wild mushrooms	6
Seared scallops home cured bacon, sweetcorn, samphire, dill breadcrumb	11
Auricchio Burrata red onion & rosemary focaccia, chilli infused oil, baby basil	8
NVB Welsh Rarebit on Kings Cliffe toast, fried hens egg	6
Pig & Scarf Tamworth brawn terrine piccalilli, toast	5

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	

Mains (choose one side)

North East Atlantic cod peas, capers, gherkins, lemon, onions, smoked garlic aioli	18
10 oz 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 12 oz sirloin garlic mushrooms, rocket & parmesan, peppercorn sauce	25
Chickpea & artichoke patties peas, sweetcorn, pak choy, beetroot relish	15
T&K Tamworth pork, sriracha & mozzarella burger* relish, fried egg, brioche bun	16
*Why not double up with an extra beef patty in your burger £4	
Vegetable ramen noodles, spring onion, pak choy, sugar snaps, radish, corn, hens egg	14
T&K Surf & Turf black garlic flat iron steak, garlic buttered tiger prawns, mixed greens	24

Chefs Choice (choose one side dish)

Grange Farm Hereford sirloin for 2* watercress, chimichurri, horseradish cream, peppercorn sauce	42
*choose 2 sides	
North East Atlantic mackerel smoked salmon & dill risotto, sumac pickled onions	16
Pig & Scarf Tamworth guava fruit pork belly brawn, spiced apple, pak choy, smoked walnuts	18
Keythorpe Farm Boer goat loin confit shallots, hogget coppa, fennel	18

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
T&K Patatas Bravas	Smoked leeks, mozzarella, hazelnuts
Peas, corn & broad beans	Mixed salad, French dressing
Cabbage, bacon, black sesame	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