

Lunch 10th 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
Local pigeon & pheasant terrine swapped pickled quinces, toast	6
Apple & lime cured Chalk Stream trout watercress, radishes, quail egg	8
Honey figs, goats cheese & caramelised onion puff pastry, mixed leaf, tomatoes	7
Scallop sashimi chilli, lime, garlic, shallot, rapeseed oil	11
French onion soup gruyere, cheddar & parmesan cheese crouton, Kings Cliffe bread	6
Auricchio Burrata red onion & rosemary focaccia, chilli infused oil, baby basil	8
Slow cooked pulled Greendale Herdwick hogget chickpeas, tahini, toasted pitta, pomegranates	8

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	

T&K Sandwiches

The Veggie One chickpea & artichoke fritter, baby gem, tomato, beetroot relish, brioche bun	8
The Salt Beef One mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe bread	9
The Pulled Tamworth Pork One rocket, plum jam, red onion, brioche bun	9

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

Vine tomato & mozzarella fresh basil, oregano	11
Mushroom & pesto oregano, peppers, olives, feta	11
Tuscan sausage & Tamworth pork sweet onions, pickled chillies	12

Mains (choose one side)

Yellowfin sesame tuna peas, capers, gherkins, lemon, onions, smoked garlic aioli	18
Vegetable ramen noodles, spring onion, pak choy, sugar snaps, radish, corn, hens egg	14
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 wild mushrooms, spinach, tomatoes peppercorn sauce	25
T&K Cheese Burger* 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	
Chickpea & artichoke patties sautéed greens, peas, sweetcorn, beetroot relish	15
Pig & Scarf Tamworth guava fruit pork belly brawn, spiced apple, pak choy, smoked walnuts	18

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