

Sunday 7th 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
Pig & Scarf Tamworth brawn terrine piccalilli, toast	5
Apple & lime cured Chalk Stream trout watercress, radishes, quail egg	8
Honey figs, goats cheese & caramelised onion puff pastry, mixed leaf, tomatoes	8
Seared scallops home cured bacon, sweetcorn, samphire, dill breadcrumb	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

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 (All served with hand cut chips)

The Veggie One chickpea & artichoke fritter, baby gem, tomato, beetroot relish, brioche bun	12
The Salt Beef One mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe bread	13
The Pulled Tamworth Pork One rocket, plum jam, red onion, brioche bun	13
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	

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	
Chickpea & artichoke patties peas, sweetcorn, pak choy, beetroot relish	15
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
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

Sunday Roast

Roast potatoes, maple balsamic onion, butternut squash, celeriac, carrots, swede, leeks, pan gravy	
Hereford sirloin of beef horseradish sauce, our beef is served pink	16
Pig & Scarf porchetta loin of pork apple sauce	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	Pork fat roast potatoes
Sunday veg	Smoked leeks, hazelnuts, mozzarella
Mixed salad, French dressing	Peas, corn, broad beans
Kings Cliffe bread & marinated olives	Cabbage, bacon, black sesame

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