

# Sunday Evenings

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>Pig &amp; Scarf Tamworth brawn terrine</b> piccalilli, toast	5
<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	8
<b>Seared scallops</b> home cured bacon, sweetcorn, samphire, dill breadcrumb	11
<b>French onion soup</b> gruyere, cheddar & parmesan cheese crouton, Kings Cliffe bread	6
<b>Auricchio Burrata</b> red onion & rosemary focaccia, chilli infused oil, baby basil	8

## Salads

<b>T&amp;K Caesar salad</b> charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15
*Chargrilled chicken with main size, plus choose 1 side	
<b>Roasted cauliflower &amp; spinach**</b> coarse grain mustard, capers, tomatoes, radish, dill	8
<b>Fennel &amp; orange**</b> 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 £5	

## T&K Sandwiches ( All served with hand cut chips)

<b>The Veggie One</b> chickpea & artichoke fritter, baby gem, tomato, beetroot relish, brioche bun	12
<b>The Pulled Tamworth Pork One</b> rocket, plum jam, red onion, brioche bun	13
<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	

## Mains (choose one side)

<b>North East Atlantic cod</b> peas, capers, gherkins, lemon, onions, smoked garlic aioli	18
<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>Chickpea &amp; artichoke patties</b> peas, sweetcorn, pak choy, beetroot relish	15
<b>North East Atlantic mackerel</b> smoked salmon & dill risotto, sumac pickled onions	16
<b>Pig &amp; Scarf Tamworth guava fruit pork belly</b> brawn, spiced apple, pak choy, smoked walnuts	18
<b>Vegetable ramen</b> noodles, spring onion, pak choy, sugar snaps, radish, corn, hens egg	14
<b>T&amp;K Surf &amp; Turf</b> black garlic flat iron steak, garlic buttered tiger prawns, mixed greens	24

## Side Dishes (all 4)

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