

Dinner 8th November

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
Auricchio Burrata peas, mint, rapeseed oil, sweetmeal crumb	8
Pig & Scarf ham hock terrine crab apple jelly, Kings Cliffe toast	6
Scallop sashimi chilli, lime, garlic, shallot, rapeseed oil	11
Roasted tomato & basil soup crème fraiche, Kings Cliffe bread	6
Wild mushrooms on sour dough toast coarse grain mustard, spinach, cream, poached hen's egg	7
Grilled jerk halloumi smashed avocado, pickled quince	8

Salads*

Cous cous mint, parsley, tomato, cucumber, raisins, pomegranates, lemon dressing	8
Roasted pumpkin marinated wild mushrooms, caramelised shallots, pumpkin seeds, whipped feta	8
Green kale & chickpea caramelised walnuts, tomato, pickled red onions	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 pollock pearl barley, chorizo, mushrooms, spinach, espresso mayo	17
Roasted aubergine & tahini braised rice, pomegranates, coriander, feta cheese	15
Yellowfin tuna* peas, sweetcorn, fennel, broad beans, butternut squash	17
*We recommend seared and served pink	
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	
T&K Ham Hock Burger* beef patty, pulled Tamworth hock, cheddar, red onion, tomato relish, fried hens' egg, brioche bun	16
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 tenderstem broccoli, leeks, roasted brussels, beetroot	15
Grange Farm Hereford 12 oz sirloin wild mushrooms, spinach, tomatoes, peppercorn sauce	25
Pig & Scarf Tamworth pork belly mousseline, caraway & maple piccolo parsnips, sloe syrup	18

Chefs Choice (choose one side dish)

North East Atlantic whole plaice** lemon & caper berries, dukkah	22
**Served with the head on, approx. weight 520g	
Grange Farm Hereford sirloin for 2* watercress, chimichurri, horseradish, peppercorn sauce	42
Pig & Scarf Tamworth pork faggot mash, kale, pan jus	15

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
T&K Patatas Bravas, chorizo	Peas, broad beans & sweetcorn
Mixed salad, French dressing	Sugar snaps, chilli oil, toasted seeds
Kings Cliffe bread & marinated olives	Roast root vegetables & maple

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