

# Lunch 8<sup>th</sup> 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

<b>Pickled baby vegetables</b> spiced hummus, dukkah, watercress, rapeseed oil	7
<b>Auricchio Burrata</b> peas, mint, rapeseed oil, sweetmeal crumb	8
<b>Pig &amp; Scarf ham hock terrine</b> crab apple jelly, Kings Cliffe toast	6
<b>Scallop sashimi</b> chilli, lime, garlic, shallot, rapeseed oil	11
<b>Roasted tomato &amp; basil soup</b> crème fraiche, Kings Cliffe bread	6
<b>Wild mushrooms on sour dough toast</b> coarse grain mustard, spinach, cream, poached hens' egg	7
<b>Grilled jerk halloumi</b> smashed avocado, pickled quince	8

## Salads

<b>Cous cous</b> mint, parsley, tomato, cucumber, raisins, pomegranates, lemon dressing	8
<b>Roasted pumpkin</b> marinated wild mushrooms, caramelised shallots, pumpkin seeds, whipped feta	8
<b>Green kale &amp; chickpea</b> 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

## T&K Sandwiches

<b>The Veggie One</b> chickpea & artichoke fritter, baby gem, tomato, beetroot relish, brioche bun	8
<b>The Beef Brisket One</b> mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe bread	9
<b>The Pulled Lamb One</b> rocket, tzatziki, red onion, brioche bun	9

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

<b>Vine tomato &amp; mozzarella</b> fresh basil, oregano	11
<b>Wild mushroom &amp; spinach</b> oregano, olives, egg	11
<b>Tamworth pork &amp; Tuscan sausage</b> sweet onions, pickled chillies, mixed peppers	12

## Mains (choose one side)

<b>North East Atlantic pollock</b> puy lentils, mushrooms, spinach, espresso mayo	17
<b>Roasted aubergine &amp; tahini</b> braised rice, pomegranates, coriander, feta cheese	15
<b>Yellowfin tuna*</b> peas, sweetcorn, fennel, broad beans, butternut squash	17
*We recommend seared and served pink	
<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>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	
<b>Chickpea &amp; artichoke patties</b> tenderstem broccoli, leeks, roasted brussels, beetroot	15
<b>Grange Farm Hereford 12 oz sirloin</b> wild mushrooms, spinach, tomatoes, bone marrow sauce	25
<b>Pig &amp; Scarf Tamworth pork belly</b> mousseline, caraway & maple piccolo parsnips, sloe syrup	18

## 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**