

Sunday 4th 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
Gin & beetroot cured chalk stream trout red lump fish roe, rocket, beetroot relish	8
Auricchio Burrata peas, mint, rapeseed oil, sweetmeal crumb	8
Rose harissa quail leeks, bacon, crab apple jelly	7
Scallop sashimi chilli, lime, garlic, shallot, rapeseed oil	11
Grilled jerk halloumi smashed avocado, pickled quince	8
Local pigeon hearts & livers on sour dough toast puy lentils, cabernet sauvignon vinaigrette	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

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

The Veggie One chickpea & artichoke fritter, baby gem, tomato, beetroot relish, brioche bun	12
The Beef Brisket 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 Rose Harissa Ham Hock Burger* beef patty, pulled ham hock, cheddar, sweet onion, 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

Mains (choose one side)

North East Atlantic pollock onion pakora, fennel, sugar snaps	17
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	
Local pheasant celeriac puree, kale, broad beans, pan jus	15
Yellowfin tuna* peas, capers, gherkins, lemon, onions, smoked garlic aioli	17
*We recommend seared and served pink	
Roasted aubergine & tahini braised rice, pomegranates, coriander, goats cheese	15
Grange Farm Hereford 12 oz sirloin wild mushrooms, spinach, tomatoes, peppercorn sauce	25
Chickpea & artichoke patties beetroot relish, sautéed greens, herb oil	15

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 shoulder of pork crab apple jelly	15

Side Dishes (all 4)

Hand cut chips, rosemary salt	Pork fat roast potatoes
Sunday veg	Peas, broad beans, sweetcorn
Mixed salad, French dressing	Kale, chilli oil, toasted seeds
Kings Cliffe bread & marinated olives	T&K macaroni cheese

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