

Dinner 1st December

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
Beetroot & gin cured gravadlax lemon & herb oil	8
Pan seared scallops celeriac puree, chorizo, peas, crispy sage	11
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15
<i>*Main served with chargrilled chicken breast and includes a side</i>	
Pumpkin soup crème fraîche, Kings Cliffe bread	5
Auricchio Burrata T&K home cured coppa, walnut pesto	8
Wild mushrooms on Kings Cliffe toast wholegrain mustard, spinach, cream, poached hens egg	7

Salads

Moroccan quinoa & chickpea carrots, pomegranate seeds, pistachios, apricots, Ras el hanout spice, currants, lemon & olive oil dressed	8
Sweet potato & wild mushrooms caramelised walnuts, raisins, shallot, kale	8
<i>**Our salads are generous portions on their own or why not add cooked to order chargrilled chicken or halloumi for £5</i>	

Mains (choose one side)

North East Atlantic pollock rainbow chard, broad beans, cabbage, tomato salsa	17
Sea bream fennel, roasted peppers, baby onions, sweetcorn, anchovies	18
T&K Cheese Burger* cheddar, house cured bacon, relish, ketchup, brioche bun	14
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	
<i>*Why not double up with an extra beef patty in your burger £4</i>	
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 breasts celeriac, spinach, parkin, pickled blackberries	15
Roasted aubergine spiced cauliflower, tahini dressing, toasted seeds	15
Grange Farm Hereford 12 oz sirloin wild mushrooms, tomatoes, peppercorn sauce	26

Chefs choice (choose one side)

Grange Farm Hereford sharing sirloin* horseradish, peppercorn sauce, chimichurri, watercress <i>*Choose 2 sides</i>	44
Pig & Scarf Tamworth pork belly parsley mousseline, carrots, apple syrup	17
Puy lentil cakes spiced hummus, pickled red cabbage, herb oil	15
Wigthorpe Tamworth pork cutlet charred, apple, sautéed greens, crab apple jelly	19

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Garlic & rosemary roasted new potatoes	Butternut squash, pomegranates
Mixed salad, French dressing	Sugar snaps, feta, toasted seeds
Kings Cliffe bread & marinated olives	Green kale, cabernet sauvignon

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