

Dinner 5th 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
Chicken & ham hock terrine leek, potato, piccalilli, apple, toast	6
Beetroot carpaccio horseradish mousse, hens' egg, toasted seeds	7
NVB Rarebit on Kings Cliffe toast fried hens' egg	6
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15

*Main served with chargrilled chicken breast and includes a side

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

**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)

Sea bream fennel, roasted peppers, baby onions, sweetcorn, anchovies	18
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. Horseradish mousse, watercress	19
Local pheasant breasts celeriac, spinach, parkin, pickled blackberries	15
T&K Cheese Burger* cheddar, home cured bacon, relish, ketchup, brioche bun We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	14
Roasted aubergine spiced cauliflower, tahini dressing, toasted seeds	15
Grange Farm Hereford 12 oz sirloin rocket & parmesan, tomatoes, peppercorn sauce	26

*Why not double up with an extra beef patty in your burger £4

Chefs choice (choose one side)

Grange Farm Hereford sharing sirloin* horseradish, peppercorn sauce, chimichurri, watercress *Choose 2 sides	44
Pig & Scarf Tamworth pork belly kale, root vegetables, apple syrup	17
Courgette & cauliflower fritters sweet potato & kale gratin, smoked pimento butterbean puree	15
Assiette of fish red mullet, plaice, pollock, rainbow chard, broad beans, cabbage, tomato salsa	18
Pig & Scarf Tamworth pork faggot mash, cavolo nero, pan jus	15

Side Dishes (all 4)

Hand cut chips, rosemary salt
T&K macaroni cheese
Garlic & rosemary roasted new potatoes
Braised red cabbage
Mixed salad, French dressing
Sugar snaps, feta, toasted seeds
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