

Lunch 6th 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

T&K Sandwiches

The Veggie One grilled halloumi, spiced butternut squash, cavolo nero, brioche bun	8
The Turkey Croque Madame One béchamel sauce, gruyere, cheddar, chestnuts, egg, cranberries	9
The Smoked Lamb One rocket, red onion, chipotle mayo, brioche bun	9

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

Vine tomato & mozzarella fresh basil, oregano	11
Wild mushroom & spinach oregano, olives, egg	11
Smoked lamb sweet onions, pickled chillies, mixed peppers	12

Mains (choose one side)

Pan fried pollock rainbow chard, broad beans, cabbage, tomato salsa	17
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. Chimichurri, 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 *Why not double up with an extra beef patty in your burger £4	14
Pig & Scarf Tamworth pork faggot mash, cavolo nero, pan jus	15
Roasted aubergine spiced cauliflower, tahini dressing, toasted seeds	15
Grange Farm Hereford 12 oz sirloin rocket & parmesan, tomatoes, peppercorn sauce	26
Courgette & cauliflower fritters sweet potato & kale gratin, smoked pimento butterbean puree	15
Chargrilled Suffolk chicken breast Tamworth ham hock & spinach risotto	16

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