

Sunday 2nd 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

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| 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 |
| Pumpkin soup crème fraiche, Kings Cliffe bread | 5 |
| Auricchio Burrata T&K home cured coppa, walnut pesto | 8 |
| Beetroot carpaccio horseradish mousse, hens' egg, toasted seeds | 7 |
| NVB Rarebit on Kings Cliffe toast fried hens' egg | 6 |

Salads

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| 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 (All served with hand cut chips)

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| The Veggie One puy lentil cake, pickled cabbage, spiced hummus, brioche bun | 12 |
| The Suffolk Chicken One gem lettuce, garlic aioli, tomato brioche bun | 13 |
| The Smoked Lamb One rocket, red onion, chipotle mayo, brioche bun | 13 |

Mains (choose one side)

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| North East Atlantic pollock rainbow chard, broad beans, cabbage, tomato salsa | 17 |
| Courgette & cauliflower fritters sweet potato & kale gratin, smoked pimento butterbean puree | 15 |
| Sea bream fennel, roasted peppers, baby onions, sweetcorn, anchovies | 18 |
| T&K Cheese Burger* cheddar, home cured bacon, relish, ketchup, 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 | |
| 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 |

Sunday Roast

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| 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 |
| Wigthorpe pork loin crab apple jelly | 15 |

Side Dishes (all 4)

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| Hand cut chips, rosemary salt | Beef dripping roast potatoes |
| Sunday veg | Sugar snaps, feta, toasted seeds |
| Mixed salad, French dressing | Butternut squash, pomegranates |
| 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