

# Dinner 10<sup>th</sup> January

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

<b>Smiths' Smokery smoked eel</b> cream, home made tagliatelle	8
<b>Pickled baby vegetables</b> spiced hummus, dukkah, watercress, rapeseed oil	7
<b>Scallop &amp; halibut risotto</b> chilli, lemon, lime, dill	8/15
<b>Pigeon breasts</b> leeks, wild mushrooms, Café De Paris butter	6
<b>Broccoli &amp; watercress soup</b> Kings Cliffe	5
<b>Auricchio Burrata</b> toasted sage crumb, stewed peppers	7
<b>T&amp;K Caesar salad*</b> charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15

*\*Main served with chargrilled chicken breast and includes a side*

## Salads

<b>Moroccan quinoa &amp; chickpea</b> carrots, pistachios, apricots, pomegranate, Ras el hanout spice, currants, lemon & olive oil dressed	8
<b>Fig, balsamic beetroot &amp; caramelised orange</b> rocket, feta, toasted seeds	8
<b>Sweet potato &amp; wild mushrooms</b> caramelised walnuts, raisins, shallot, kale, whipped feta	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)

<b>Natural smoked haddock</b> sautéed potatoes, spinach, poached egg, dill cream	17
<b>Sashimi Grade Yellowfin tuna</b> peppers, sweetcorn, crayfish & prawns, salsa verde	18
<b>10 oz Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	19
<b>Local pheasant breasts</b> bread pudding, sautéed greens, blackberries, pan jus	15
<b>Grange Farm Hereford 12 oz sirloin</b> rocket & parmesan, tomatoes, peppercorn sauce	26
<b>Roasted butternut squash</b> pickled ginger, cabbage, pomegranates, feta	15
<b>T&amp;K Chilli Burger*</b> beef patty, chilli, cheddar, mustard mayonnaise, 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*

## Chefs choice (choose one side)

<b>Grange Farm Hereford sharing sirloin*</b> horseradish, peppercorn sauce, chimichurri, watercress <i>*Choose 2 sides</i>	44
<b>Smoked slow cooked blade of Hereford beef</b> chorizo, butterbean & cannellini bean cassoulet	17
<b>Beetroot &amp; Carrot dauphinoise</b> curry cake, kale, mango chutney, onion seeds	15

## Side Dishes (all 4)

Hand cut chips, rosemary salt  
T&K macaroni cheese  
Roasted new potatoes, rosemary & garlic butter  
Aubergine, courgettes, tomato fondue, mozzarella  
Mixed salad, French dressing  
Sugar snaps, toasted seeds  
Kale, pine nuts  
Kings Cliffe bread & 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**