

Lunch 11th 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

Smiths' Smokery smoked eel cream, home made tagliatelle	8
Pickled baby vegetables spiced hummus, dukkah, watercress, rapeseed oil	7
Pigeon breasts leeks, wild mushrooms, Café De Paris butter	6
Game terrine caramelised onion, Kings Cliffe toast	6
Broccoli & watercress soup Kings Cliffe	5
Auricchio Burrata home cured coppa, olives, baby basil	7
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>	

Salads**

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

T&K Sandwiches

The Veggie One Portobello mushroom, watercress, sweet pimento peppers, chimichurri mayonnaise, Hambleton brioche bun	8
The Coronation Chicken One , slaw, rocket, Kings Cliffe bread	9
The TK Salt Beef One mustard mayonnaise, pickle, sweet onion, Monterey Jack, Kings Cliffe bread	9

Mains (choose one side)

North East Atlantic stone bass broccoli, cherry tomatoes, baby turnips, sage crumb	17
Sashimi Grade Yellowfin tuna peppers, sweetcorn, fennel, prawns, salsa verde	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 bread pudding, sautéed greens, blackberries, pan jus	15
Beetroot & carrot dauphinoise curry cake, kale, mango chutney, onion seeds	15
Grange Farm Hereford 12 oz sirloin rocket & parmesan, tomatoes, peppercorn sauce	26
Roasted butternut squash pickled ginger, cabbage, pomegranates, feta, onion seeds	15
T&K Cheese Burger* cheddar, home cured bacon, mustard mayonnaise, 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>	

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Garlic & Rosemary butter new potatoes	Aubergine & courgettes, tomato fondue, mozzarella
Fennel, toasted seeds	Mixed salad, French dressing
Kings Cliffe bread & olives	Kale, Pine nuts

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