

# Sunday 6<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>T&amp;K deli board</b> goose breast, bresaola, coppa, goose sausage roll, capers berries, cornichons, Lincolnshire poacher, cranberry, mustard	12
<b>Pickled baby vegetables</b> spiced hummus, dukkah, watercress, rapeseed oil	7
<b>Scallop &amp; halibut risotto</b> chilli, lemon, lime, dill	10
<b>Pigeon breasts</b> leeks, wild mushrooms, Café De Paris butter	7
<b>Chicken &amp; ham hock terrine</b> leek, potato, caramelised onion, toast	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*

## T&K Sandwiches ( All served with hand cut chips)

<b>The Veggie One</b> grilled halloumi, spiced butternut squash, cavolo nero, brioche bun	12
<b>The Coronation chicken One</b> , slaw, rocket, Hambleton bread	13
<b>The Salt Beef One</b> mustard mayonnaise, pickle, sweet onion, Monterey Jack, Hambleton bread	13
<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*

## Mains (choose one side)

<b>Natural smoked haddock</b> sautéed potatoes, spinach, poached egg, dill cream	17
<b>North East Atlantic hake</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>Roasted aubergine</b> spiced butterbean, tahini dressing, tomatoes, leeks, toasted seeds	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, onion seeds	15

## Sunday Roast

Roast potatoes, maple balsamic onion, parsnips, celeriac, carrots, swede, leeks, pan gravy	
<b>Hereford sirloin of beef</b> horseradish sauce, our beef is served pink	16

## Side Dishes (all 4)

Hand cut chips, rosemary salt	Duck fat roast potatoes
Sunday veg	Sugar snaps, toasted seeds
Mixed salad, French dressing	Green 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**