

Dinner 9th February

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

Charred spiced cauliflower cannellini bean mash, peanut pesto, crispy shallots	7
Parsnip, sage & white bean soup Kings Cliffe bread	5
North East Atlantic king scallops sweet potato, corn & mango succotash	11
Miso roasted tofu green bean salad, lemon, red chillies	6
Wigthorpe home cured ham mulled wine peaches	8
Game terrine piccalilli, Kings Cliffe toast	6
Auricchio Burrata pickled mustard seeds, courgette carpaccio, rapeseed oil	7
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**

Fennel, radish, cucumber & pomegranate pine nuts, red chard, red onion, honey & Cointreau	8
Figs, balsamic beetroot & caramelised orange rocket, feta, toasted seeds	8
Roasted butternut squash & torn mozzarella puy lentils, caramelised shallots, crispy sage	8

***Our salads are generous portions on their own or why not add chargrilled chicken, smoked tofu or halloumi for £5*

Mains (choose one side)

North East Atlantic Sea Bream olives, cabbage, baby onions, courgette, corn	18
Chalk stream trout peppers, artichokes, broad beans spinach	17
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. Chimichurri, watercress	
Grange Farm Hereford 12 oz sirloin rocket & parmesan, tomatoes, peppercorn sauce	26
T&K Cottage Pie Burger* beef patty, mince & gravy, pomme rosti, cheddar cheese, bourbon sauce, brioche bun	16
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>	
Smoked sweet potato gnocchi broccoli, pine nuts, tomatoes, parmesan, spinach	14
Roasted pesto celeriac green lentils, pumpkin, crispy kale	14

Chefs choice (choose one side)

Grange Farm Hereford sharing sirloin* horseradish, peppercorn sauce, chimichurri, watercress *Choose 2 sides	44
Blue Cheese & Scallion Boxty pickled beetroot, pea shoots, blue cheese & horseradish whip	13
Barnsley Lamb Chop wild rice, mushrooms, sugar snaps	20
Whole Cornish plaice dukkah, caper berries, lemon butter	19

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Garlic & Rosemary new potatoes	Mangetout, toasted seeds
Mixed salad, French dressing	Braised red cabbage
Kings Cliffe bread, oil, olives	Green beans & peppers

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