

Mothering Sunday 31st March

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 small local family run bakers. Our burgers are served in brioche from Hambleton Bakery, an award winning bakers, who also have a shop at the wharf.

£25 for 2 courses / £30 for 3 courses

T&K Bloody Mary

6

Raspberry Prosecco Bellini

6

Starters

Broad bean, pea & avocado bruschetta fennel, red onion, balsamic, stone crushed olive oil

Chickpea & vegetable soup lemon, rosemary T&K onion focaccia

Mackerel terrine white crab remoulade, capers, lobster oil

Coronation chicken mango, watercress, toasted almonds, radish, grapes

Gin & tonic infused dill gravadlax compressed cucumber, pickled apple

Smoked slow cooked jerk ham hock hash confit hens' egg yolk, spinach, spring onions

Mains (choose one side)

North East Atlantic hake Jerusalem artichoke puree, red wine shallots, spinach, parsnip crisp

Rose harissa aubergine pomegranates, sultans, citrus quinoa, mint, parsley, yogurt

Tuna Niçoise* soft boiled egg, green beans, olives, pickled red onion, anchovies, capers, red chillies

*We recommend seared and served pink

Roast Gressingham duck breast confit leg galette, coriander carrots, soy, ginger & sesame glaze

Hanger steak prized for its flavour, the cut that the butcher would keep for herself.

We recommend medium rare. Chimichurri, watercress

Norfolk potato, blushed tomatoes & shallot tarte tatin green bean salad, dukkah, whipped feta

Sunday Roasts

Roast duck fat potatoes, Yorkshire pudding, carrot & rosemary, sautéed greens, maple red onion, braised red cabbage & pan gravy

Hereford roast sirloin of beef horseradish sauce

Pig & Scarf Tamworth porchetta pork belly pear & walnut chutney

Side Dishes

Hand cut chips, rosemary salt

Sunday roast veg

Duck fat roast potatoes

Sugar snaps, pine nuts

Mixed leaf salad, French dressing

Courgette, aubergine tomato fondue, mozzarella

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate tart, blueberry 'frogurt'

Vanilla poached peaches, oat granola, clotted cream

Orange & Cointreau marmalade rice pudding

Affogato

Godminster cheddar, celery, grapes, biscuits, chutney

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