

Sunday 10th 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
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

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

The Tamworth Pulled Pork One chipotle aioli, cucumber, red chard, Hambleton brioche bun	13
The Veggie One Portobello mushroom, watercress, sweet pimento peppers, chimichurri polonaise, Hambleton brioche bun	12
The T&K Salt Beef One mustard aioli, pickle, sweet onion, Monterey Jack, Kings Cliffe bread	13
T&K Cheese Burger* cheddar, home cured bacon, bourbon sauce, brioche bun	14

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)

North East Atlantic Sea Bream olives, cabbage, baby onions, courgette, corn	18
Scottish mackerel peppers, fennel, broad beans, spinach	16
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 rose harissa, aubergine, sugar snaps, spinach	15
Blue Cheese & Scallion Boxty pickled beetroot, pea shoots, blue cheese & horseradish whip	13
Roasted pesto celeriac green lentils, pumpkin, crispy kale	14
Grange Farm Hereford 12 oz sirloin garlic mushrooms, rocket, peppercorn sauce	26

Sunday Roast

Roast potatoes, maple balsamic onion, carrots, peas, kale, mangetout, cabbage, sprouts, pan gravy

Hereford sirloin of beef horseradish sauce. Our beef is served pink	16
Pig & Scarf Tamworth pork shoulder crab apple jelly	15

Side Dishes (all 4)

Hand cut chips, rosemary salt	Goose fat roast potatoes
Sunday veg	Spiced aubergine, Greek yogurt
Mixed salad, French dressing	Peppers & green beans

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