

Dinner 14th 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 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

Pig & Scarf Tamworth ham hock & chorizo terrine pickled quince, toast	6
Charred spiced cauliflower cannellini bean mash, peanut pesto, crispy shallots	7
North East Atlantic king scallops sweetcorn, peas, baby onions, samphire, pink peppercorns	11
T&K home cured coppa grilled peaches, honey, rocket	8
Auricchio Burrata tomato & pepper salsa, sage crumb	8
Smith's Smokery smoked eel home-made tagliatelle, cream	9
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, rocket, red onion, honey & Cointreau	8
Balsamic beetroot & red chard dukkah, pickled onions, caramelized orange, figs	8
Roasted celeriac, courgette & torn mozzarella wild mushrooms, caramelised shallots	8

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

Pizza Our home baked thin base, rocket & parmesan, add anchovies for £1, add chorizo £1

Vine tomato & mozzarella fresh basil	11
T&K Florentine spinach, garlic, hens' egg, pine nut pesto	11
Tuscan sausage caramelised onion, mixed peppers	12
Herford beef goats cheese, chilli, ginger	12

Mains (choose one side)

North East Atlantic sea bream fennel, cherry tomatoes, cauliflower, samphire, capers	17
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	19
T&K Ham Hock Burger* Red Leicester, chipotle aioli, hen's egg, mushrooms, onion jam, brioche 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>	16
Grange Farm Hereford 12 oz sirloin bacon dripping shallots, tomatoes, peppercorn sauce	26
Roasted aubergine hummus, crispy kale, corn & chilli salsa	14
Pig & Scarf Tamworth pork belly mustard mash, brown butter apple sauce, pickled apple	18

Chef's choice (choose one side)

Grange Farm Hereford sharing sirloin* horseradish, peppercorn sauce, chimichurri, watercress <i>*Choose 2 sides</i>	44
North East Atlantic cod braised gem, bacon, peas, baby onions	18
Sweet potato gnocchi broccoli, pine nuts, tomatoes, spinach, parmesan	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Paprika potatoes, spring onion, soured cream	Mixed salad, French dressing
Sugar snaps & toasted seeds	Kale, chilli salt
T&K rosemary focaccia, oil, olives	Red beetroot & goats curd

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