

Dinner 9th 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 parmesan, capers, early harvest olive oil	8
Tempura battered baby octopus chilli salt, salsa verde aioli	7
Auricchio Burrata black olive, avocado salsa, sage crumb	8
Smith's Smokery smoked eel watercress, horseradish, lemon, Kings Cliffe bread	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*

Mains (choose one side)

Scottish mackerel spiced sweet potato, lentil, peppers, peanuts, butter crumb, tzatziki	16
North East Atlantic cod samphire, broccoli, capers, squash, herb oil	18
Sweet potato gnocchi broccoli, pine nuts, tomatoes, spinach, parmesan	14
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. Chimichurri, watercress	
Pig & Scarf Tamworth pork liver bacon, caramelised onion & potato gratin, pan jus	18
Grange Farm Hereford 12 oz sirloin bacon dripping shallots, tomatoes, peppercorn sauce	26
T&K Ham Hock Burger* Red Leicester, chipotle aioli, hens' egg, mushrooms, onion jam, brioche	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>	
Roasted aubergine hummus, corn & chilli salsa, toasted pumpkin seeds	14

Chef choice (choose one side)

Grange Farm Hereford sharing sirloin* horseradish, peppercorn sauce, chimichurri, watercress *Choose 2 side	44
Pig & Scarf Tamworth pork belly mustard mash, brown butter apple sauce, pickled apple	18
Butternut squash & sumac kale pine nuts, feta, pomegranates, balsamic onion	14

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Paprika potatoes, spring onion, soured cream	Mixed salad, French dressing
Mangetout & toasted seeds	Roasted carrots, cumin seeds, goats curd
T&K rosemary focaccia, oil, olives	Cabbage, black pudding, nigella seeds

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