

# Lunch 14<sup>th</sup> 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

<b>Pig &amp; Scarf Tamworth ham hock &amp; chorizo terrine</b> pickled quince, toast	6
<b>Charred spiced cauliflower</b> cannellini bean mash, peanut pesto, crispy shallots	7
<b>North East Atlantic king scallops</b> sweetcorn, peas, baby onions, samphire, pink peppercorns	11
<b>T&amp;K home cured coppa</b> grilled peaches, honey, rocket	8
<b>Auricchio Burrata</b> tomato & pepper salsa, sage crumb	7
<b>Smith's Smokery smoked eel</b> home-made tagliatelle, cream	9
<b>T&amp;K Caesar salad*</b> charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15

*\*Main served with chargrilled chicken breast and includes a side*

## Salads\*\*

<b>Fennel, radish, cucumber &amp; pomegranate</b> pine nuts, rocket, red onion, honey & Cointreau	8
<b>Balsamic beetroot</b> red chard, dukkah, pickled onions, caramelized orange, figs	8
<b>Roasted celeriac, courgette &amp; torn mozzarella</b> 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

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

## T&K Sandwiches

<b>The Pastrami One</b> Monterey Jack, mustard aioli, pickles, sweet onion, Kings Cliffe bread	9
<b>The Jerk Halloumi One</b> watercress, pimento peppers, mango aioli, Hambleton brioche bun	8
<b>The T&amp;K Tikka Chicken One</b> gem lettuce, peppers, onions, masala sauce, raita, Kings Cliffe bread	9

## Mains (choose one side)

<b>North East Atlantic cod</b> fennel, cherry tomatoes, cauliflower, samphire, capers	17
<b>10 oz Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	19
<b>T&amp;K cheese burger*</b> cheddar, house cured bacon, bourbon sauce, brioche bun 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>	14
<b>Grange Farm Hereford 12 oz sirloin</b> dripping shallots, tomatoes, peppercorn sauce	26
<b>Roasted aubergine</b> hummus, crispy kale, corn & chilli salsa	14
<b>Sweet potato gnocchi</b> 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**