

# Sunday 10<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> parmesan, capers, early harvest olive oil	8
<b>Auricchio Burrata</b> tomato & pepper salsa, sage crumb	8
<b>Smith's Smokery smoked eel</b> watercress, horseradish, lemon, Kings Cliffe bread	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*

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

<b>The Pastrami One</b> Monterey Jack, mustard aioli, pickles, sweet onion, Kings Cliffe bread	13
<b>The Jerk Halloumi One</b> watercress, pimento peppers, mango aioli, Hambleton brioche bun	12
<b>The T&amp;K Tikka Chicken One</b> gem lettuce, peppers, onion, masala sauce, raita, Kings Cliffe bread	13
<b>T&amp;K cheese burger*</b> cheddar, house 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)

<b>T&amp;K classic fish pie</b> pollock, hake, tuna, haddock, seabass, tender stem broccoli	14
<b>North East Atlantic cod</b> samphire, broccoli, capers, squash, herb oil	18
<b>10 oz Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. Chimichurri, watercress	
<b>Pig &amp; Scarf Tamworth pork liver</b> bacon, caramelised onion & potato gratin, pan jus	18
<b>Grange Farm Hereford 12 oz sirloin</b> bacon dripping shallots, tomatoes, peppercorn sauce	26
<b>Roasted aubergine</b> hummus, corn & chilli salsa, toasted pumpkin seeds	14
<b>Butternut squash &amp; sumac kale</b> pine nuts, feta, pomegranates, balsamic onion	14

## Sunday Roast

Roast potatoes, maple balsamic onion, carrots, cabbage, leeks, kale, mangetout, pan gravy	
<b>Hereford sirloin of beef</b> horseradish sauce. Our beef is served pink	16
<b>Pig &amp; Scarf Tamworth pork shoulder</b> apple sauce	15

## Side Dishes (all 4)

Hand cut chips, rosemary salt	Duck fat roast potatoes
Sunday veg	Mixed salad, French dressing
Mangetout & toasted seeds	Creamed leeks, spinach & smoked bacon
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**