

Sample Group Dinner Menu

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.

£26 for 2 courses / £30 for 3 courses

Starters

Ham Hock & chorizo terrine piccalilli & apple, Kings Cliffe toast

Cod cheek fritters warm tartare sauce

Whipped avocado butter on toast cherry tomato, caper & lime salsa

Grilled sardines on toast sweet peppers, tomato, coriander

T&K house cured coppa grilled peaches, honey, rocket

T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons

Charred spiced cauliflower cannellini bean mash, peanut pesto, crispy shallots

Mains (choose one side)

North Atlantic sea bream samphire, cabbage, tomatoes, baby onions, herb oil

10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.

We recommend medium rare. House Chimichurri, watercress

Orange roasted Suffolk chicken breast chicory, cauliflower, pancetta

Pig & Scarf Tamworth harissa pork belly smoked onion chutney, sautéed greens

T&K Cheese Burger* cheddar, house cured bacon, bourbon sauce, brioche bun

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

Roasted heritage carrot, red onion & fennel mint, coriander, sumac yogurt, hummus, pitta crisp

Suffolk chicken Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons

Sweet potato gnocchi broccoli, pine nuts, tomatoes, parmesan, spinach

Side Dishes (all 4)

Hand cut chips, rosemary salt

T&K macaroni cheese

Garlic & rosemary new potatoes

Mixed salad, French dressing

Butternut squash, pine nuts, pomegranates

Mixed greens, chilli salt

T&K olive & sundried tomato focaccia, oils & olives

Puddings

Date sticky toffee pudding toffee sauce, vanilla ice cream

Cropwell Bishop Stilton biscuits, grapes, celery

Affogato

Lemon posset chantilly, fruits, almond biscuit

Dark chocolate cookie dough peanut butter ice cream

Mixed berry spring pudding fruit coulis, clotted cream

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