

# Dinner 14<sup>th</sup> April

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>Suffolk chicken &amp; apricot terrine</b> piccalilli, Kings Cliffe toast	5
<b>T&amp;K cured bresaola &amp; coppa</b> pickled mustard seeds, parmesan, Lilliput capers	7
<b>Auricchio Burrata</b> pomodoro crumb, pickled red onions, pimento peppers	8
<b>NVB Welsh rarebit</b> fried hen's egg	6
<b>Gin &amp; tonic infused gravadlax</b> celeriac & caper remoulade	8
<b>Maple glazed tofu</b> sweet chilli hummus, lime, coriander, bok choy	7
<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>Butternut, red &amp; white rice salad</b> pomegranate, almonds, cranberries, orange & honey dressing	8
<b>Asparagus, pea &amp; courgette</b> spinach, preserved lemon, coriander, mangetout	8
<b>Warm celeriac, purple sprouting broccoli &amp; mozzarella</b> wild mushrooms, 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> cheddar, mustard aioli, pickles, sweet onion, Kings Cliffe bread	13
<b>The Haloumi One</b> Portobello mushroom, sweet peppers, Kings Cliffe bread	12
<b>The Wigthorpe Hogget One</b> harissa mayonnaise, rocket, Kings Cliffe bread	13

## 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, hen's egg, pine nut pesto	11
<b>Tuscan sausage</b> caramelised onion, mixed peppers	12
<b>Hereford beef</b> gorgonzola, pickled chillies, oyster mushrooms	12

## Mains (choose one side)

<b>North East Atlantic cod</b> artichoke puree, spinach, red wine shallots, parsnip crisps	18
<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>Rose harissa roasted aubergine</b> lemon & apricot, pomodoro coucous, peppers, maple oil	15
<b>Grange Farm Hereford 12 oz sirloin</b> king mushroom, asparagus, wild garlic, fried hen's egg	26
<b>Celeriac fondant</b> wild mushrooms, smoked tomato chimichurri, kale	15
<b>Tuna Niçoise*</b> poached egg, green beans, olives, red onion, anchovies, capers, potatoes, spinach	17
<i>*We recommend seared and served pink</i>	
<b>T&amp;K Venison &amp; wild garlic sausages</b> carrot, potato & celeriac gratin, pickled red cabbage, jus	16

## Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Roasted new potatoes, tarragon & mustard	Mixed salad, French dressing
Green beans, feta, toasted seeds	Courgette, spinach, leeks
T&K tomato & sweet pepper focaccia, oil, olives	Roasted cauliflower, chickpeas

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