

Father's Day 16th June

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

Baby vegetables & maple seared tofu house hummus, dukkah, watercress	7
Seared king scallops peas, chorizo, onion, lotus root	11
T&K smoked apple & mango glazed Scotch Egg coronation aioli, smoked bacon, crispy onion	8
Mackerel terrine compressed cucumber, crab remoulade, lobster oil, Kings Cliffe toast	7
Charred Ashby asparagus house cured coppa, poached hen's egg	7
Cromer crab dressed leaves, wasabi mayonnaise, Kings Cliffe granary	11
French onion soup gruyere crouton, home baked sunflower seed bread	6

Salads**

Butternut, red & white rice salad pomegranate, almonds, cranberries, orange & honey dressing	8
Asparagus, pea & courgette spinach, preserved lemon, coriander, mangetout	8
<i>**Our salads are generous portions on their own or why not add chargrilled chicken, smoked tofu or halloumi for £5</i>	
T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15
<i>*Chargrilled chicken with main size, plus choose 1 side</i>	

T&K Sandwiches (All served with chips)

The Daddy's One smoked chicken, maple bacon, egg mayo, gem lettuce, tomato, pickled onions	13
The Salt Beef One Monterey Jack, mustard aioli, pickles, sweet onion, Kings Cliffe bread	13
The Halloumi One Portobello mushroom, sweet peppers, Hambleton brioche	12
T&K Ham Hock Burger* Red Leicester, onion jam, chipotle mayonnaise, brioche bun	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>	

Mains (choose one side)

North East Atlantic hake artichoke puree, red wine onions, spinach, parsnip crisp	18
North East Atlantic pollock caponanta salad, avocado, dill dressing	17
Roast sweet potato gnocchi tender stem broccoli, sun-blushed tomatoes, parmesan	15
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Celeriac fondant pine nut pesto, roasted beef tomatoes, scorched shallots, rocket	15
Grange Farm Hereford 12oz sirloin wild mushrooms, spinach, vine tomatoes, peppercorn sauce	26
Wigsthorpe Hall Farm Hogget Barnsley Chop asparagus, caramelised onions, sauce vierge	18
Grange Farm Hereford sharing sirloin for 2* watercress, horseradish, peppercorn sauce,	44
whipped chimichurri bone marrow, Yorkshire puddings *Choose 2 sides	

Sunday Roast

Duck fat roast potatoes, carrots & swede, braised red cabbage, panache greens & pan gravy	
Hereford sirloin of beef horseradish sauce, our beef is served pink	16
Wigsthorpe Hall Farm hogget redcurrant jelly	16

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Duck fat roast potatoes	Sunday roast veg
Mixed leaf salad, French dressing	Tender stem broccoli, pickled chillies
T&K rosemary focaccia, oil, olives	Sugar snaps, tarragon butter

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