

Lunch 15th 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

NVB Welsh rarebit on toast fried hen's egg	5
Seared king scallops peas, onion, tomato, chorizo	11
T&K cured coppa pickled mustard seeds, parmesan, Lilliput capers	7
Auricchio Burrata pomodoro crumb, pickled red onions, pimento peppers	8
Gin & tonic infused gravadlax celeriac & caper remoulade	8
Maple glazed tofu sweet chilli hummus, lime, coriander, bok choy	7
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15

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

Salads**

Butternut red & white rice salad pomegranate, almonds, cranberries, orange & honey dressing	8
Asparagus, pea & courgette spinach, preserved lemon, coriander, mangetout	8
Warm celeriac, purple sprouting broccoli & mozzarella wild mushrooms, 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

Vine tomato & mozzarella fresh basil	11
T&K Florentine spinach, garlic, hen's egg, pine nut pesto	11
Tuscan sausage caramelised onion, mixed peppers	12
Hereford beef gorgonzola, pickled chillies, oyster mushrooms	12

T&K Sandwiches

The Pastrami One cheddar, mustard aioli, pickles, sweet onion, Kings Cliffe bread	9
The Haloumi One Portobello mushroom, sweet peppers, Hambleton brioche	8
The Wigthorpe Hogget One harissa mayonnaise, rocket, Hambleton brioche	9

Mains (choose one side)

North East Atlantic cod artichoke puree, spinach, red wine shallots, parsnip crisps	18
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	19
Grange Farm Hereford 12 oz sirloin king mushroom, asparagus, wild garlic, fried hen's egg	26
Celeriac fondant wild mushrooms, smoked tomato chimichurri, kale	15
Tuna Niçoise* poached egg, green beans, olives, red onion, anchovies, capers, potatoes, spinach	17
<i>*We recommend seared and served pink</i>	
T&K cheese burger* cheddar, house cured bacon, T&K Bbq 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
Baked courgette whipped feta, Chinese cabbage, corn, toasted seeds	15

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	Courgettes, leeks, spinach
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