

# Sample Spring Group 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

**Heritage pickled beetroots** pea shoots, Tomme d'Ariondaz, horseradish cream, chestnuts

**Sashimi grade yellowfin tuna** wasabi, avocado, soy

**Suffolk chicken, smoked bacon & apricot terrine** piccalilli, Kings Cliffe bread

**Maple glazed tofu** broad bean & pickled chillies, lime, coriander, bok choy

**Smith's Smokery smoked eel** horseradish cream, sourdough

**Roasted celeriac, broccoli & torn mozzarella** wild mushrooms, caramelised shallots

**Local Ashby Asparagus** spiced hummus, boiled egg, parmesan

## Mains (choose one side)

**North East Atlantic pollock** 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

**T&K chargrilled chicken Caesar salad** baby gem, dressing, parmesan, bacon, anchovies & croutons

**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

**Tuna Niçoise\*\*** baby potatoes, anchovies, olives, boiled egg, tomatoes, green beans

\*\*Our tuna is seared and served pink

**Celeriac fondant** wild mushrooms, smoked tomato chimichurri, kale

**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

Roasted cauliflower, chilli salt

Courgette & rainbow chard, wild garlic butter

T&K sundried tomato focaccia, oils & olives

## Puddings

**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 Eton Mess** fruit coulis, chantilly

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