

Sunday Lunch 14th 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

Assiette of terrines piccalilli, Kings Cliffe toast	7
Seared king scallops peas, onion, tomato, chorizo	11
T&K cured bresaola pickled mustard seeds, parmesan, Lilliput capers	7
Local Asparagus heritage carrots, wild garlic, red onions, coriander & cumin crème fraiche	6
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*

T&K Sandwiches (All served with hand cut chips)

The Pastrami One cheddar, mustard aioli, pickles, sweet onion, Kings Cliffe bread	13
The Haloumi One Portobello mushroom, sweet peppers, Hambleton brioche	12
The Wigthorpe Hogget One harissa mayonnaise, rocket, Hambleton brioche	13
T&K cheese burger* cheddar, house cured bacon, T&K Bbq sauce, brioche bun	14

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*

Mains (choose one side)

North East Atlantic hake 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.	19
We recommend medium rare. Chimichurri, watercress	
Rose harissa roasted aubergine lemon & apricot, pomodoretello cous cous, peppers, maple oil	15
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
T&K Venison & wild garlic sausages carrot, potato & celeriac gratin, pickled red cabbage, jus	16
North East Atlantic whole plaice lemon butter, dukkah	17

Sunday Roast

Roast potatoes, carrot & swede mash, asparagus, leeks, mange tout, braised red cabbage, pan gravy

Hereford sirloin of beef horseradish sauce. Our beef is served pink	16
Wigthorpe Shoulder of hogget redcurrant jelly	15

Side Dishes (all 4)

Hand cut chips, rosemary salt	Duck fat roast potatoes
Sunday veg	Mixed salad, French dressing
Green beans, whipped feta, toasted seeds	Roasted cauliflower, chickpeas
Kings Cliffe bread, oil, olives	T&K macaroni cheese

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