

Dinner 15th May

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

Heritage pickled beets Tomme d'Ariondaz, horseradish cream, toasted nuts & seeds	6
Seared king scallops peas, rainbow chard, chorizo	11
Wigsthorpe home cured ham plums, early harvest olive oil	7
Sashimi grade yellowfin tuna wasabi, avocado, soy	8
Auricchio Burrata courgette carpaccio, hazelnut pesto, pickled mustard seeds	7
Smith's Smokery smoked eel horseradish, lemon, sourdough	8
Local Ashby asparagus boiled egg, spiced hummus, parmesan	7
Orange & maple glazed tofu butternut dip, radish, tenderstem broccoli, wild garlic	6

Salads**

Asparagus, pea & courgette spinach, preserved lemon, coriander, mangetout	8
Warm celeriac, tenderstem broccoli & mozzarella wild mushrooms, shallots	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>*Main served with chargrilled chicken breast and includes a side</i>	

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 asparagus, pickled chillies, wild mushrooms	12

Mains (choose one side)

North East Atlantic pollock potatoes, carrots, salmon & dill velouté	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
Sweet potato gnocchi broccoli, spinach, sun blush tomatoes, pine nuts, parmesan	15
Roasted aubergine sweet chilli hummus, spinach, wild mushrooms	15
T&K Laal Maas hogget burger Emmental, slaw, sweet onion, soured cream, Hambleton brioche	16
Grange Farm Hereford 12 oz sirloin king mushroom, asparagus, wild garlic, fried hen's egg	26
North East Atlantic hake cabbage, samphire, wild garlic, charred corn, fennel	18

Chef's Choice (choose one side)

Wigsthorpe slow cooked hogget shank braised red cabbage, mash, pan jus	18
Wild garlic Ashby asparagus pepper couscous, golden beets, maple ricotta, balsamic	15
Grange Farm Hereford sharing sirloin* horseradish, pepper sauce, chimichurri, watercress	44
<i>*(choose two sides)</i>	

Side Dishes (all 4)

Hand cut chips, rosemary salt	Mixed salad, French dressing
Roasted new potatoes, wild garlic butter	T&K rosemary & garlic focaccia, oil, olives
T&K macaroni cheese	Peas, broad beans, corn, pink peppercorns
Miso sugar snaps, pumpkin seeds	Maple Chantenay carrots

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