

Lunch 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
Wigthorpe 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
Suffolk chicken & apricot terrine piccalilli, Kings Cliffe toast	5
Orange & maple glazed tofu spiced hummus, tenderstem broccoli, wild garlic	6

Salads**

Asparagus, pea & courgette spinach, preserved lemon, coriander, mangetout	8
Warm celeriac, tenderstem 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 Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15
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*Main served with chargrilled chicken breast and includes a side

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

T&K Sandwiches

The Salt Beef One Monterey Jack, mustard aioli, pickles, sweet onion, Kings Cliffe bread	9
The Halloumi One slaw, sweet peppers, Hambleton brioche bun	8
The Cola Ham One harissa mayonnaise, gem lettuce, tomato, peppers, Hambleton brioche bun	9

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 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
Grange Farm Hereford 12 oz sirloin king mushroom, asparagus, wild garlic, fried hen's egg	26
North East Atlantic stone bass cabbage, samphire, wild garlic, charred corn, fennel	17
Wigthorpe hogget cutlets braised red cabbage, potato carrot gratin, pan jus	18

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