

# Sunday Lunch 12<sup>th</sup> 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

<b>Heritage pickled beets</b> Tomme d'Ariondaz, horseradish cream, toasted nuts & seeds	6
<b>Seared king scallops</b> peas, rainbow chard, chorizo	11
<b>Wigthorpe home cured ham</b> plums, early harvest olive oil	7
<b>Sashimi grade yellowfin tuna</b> wasabi, avocado, soy	8
<b>Local Ashby asparagus</b> boiled egg, spiced hummus, parmesan	7
<b>Auricchio Burrata</b> courgette carpaccio, pickled mustard seeds, hazelnut pesto	7
<b>Suffolk chicken &amp; apricot terrine</b> piccalilli, Kings Cliffe toast	5

## Salads\*\*

<b>Asparagus, pea &amp; courgette</b> spinach, preserved lemon, coriander, mangetout	8
<b>Warm celeriac, tenderstem broccoli &amp; mozzarella</b> 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>	
<b>T&amp;K Caesar salad*</b> charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/15
<i>*Main served with chargrilled chicken breast and includes a side</i>	

## T&K Sandwiches (All served with chips)

<b>The Salt Beef One</b> Monterey Jack, mustard aioli, pickles, sweet onion, Kings Cliffe bread	13
<b>The Halloumi One</b> Portobello mushroom, sweet peppers, Hambleton brioche bun	12
<b>The Cola Ham One</b> harissa mayonnaise, gem lettuce, tomato, peppers, Hambleton brioche bun	13
<b>T&amp;K Cheese Burger*</b> 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	
<i>*Why not double up with an extra beef patty in your burger £4</i>	

## Mains (choose one side)

<b>North East Atlantic cod</b> butternut, wild garlic, potato & parsnip dauphinoise, broccoli	18
<b>10 oz Hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. Chimichurri, watercress	
<b>Sweet potato gnocchi</b> broccoli, asparagus, sun blush tomatoes, pine nuts, parmesan	15
<b>Grange Farm Hereford 12 oz sirloin</b> wild mushrooms, spinach wild garlic, fried hen's egg	26
<b>Suffolk chicken breast</b> pomme rosti, carrot, leeks	16
<b>North East Atlantic stone bass</b> Israeli couscous, peppers, baby onions, broad beans, samphire	18
<b>Roasted aubergine</b> sweet chilli hummus, spinach, wild mushrooms	15
<b>Wigthorpe hogget rack to share*</b> cauliflower, asparagus, redcurrant jelly, pan jus	46
<i>*Choose 2 sides</i>	

## Sunday Roast

Roast potatoes, chantenay carrots, rainbow chard, leeks, sugar snaps, braised red cabbage, pan gravy	
<b>Hereford sirloin of beef</b> horseradish sauce. Our beef is served pink	16
<b>Wigthorpe hogget leg</b> redcurrant jelly	15

## Side Dishes (all 4)

Hand cut chips, rosemary salt	Dripping roast potatoes
Sunday veg	Mixed salad, French dressing
Peas, broad beans, sweetcorn, pink peppercorns	Miso cabbage, pumpkin seeds
T&K garlic & rosemary focaccia, 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**