

Dinner 10th June

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 Beaufort Alpage, horseradish mousse, toasted nuts & seeds	6
Auricchio Burrata sweet yellow peppers, hazelnut pesto, fennel seeds	7
Sashimi grade yellowfin tuna wasabi, soy, avocado	8
Coley, harissa & paprika bon bons smoked garlic aioli, watercress	7
Tarragon & lemon glazed tofu artichokes, bok choy, pickled chillies	6
Local Ashby asparagus boiled egg, spiced hummus, parmesan	7
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/16

**Main served with chargrilled chicken breast and includes a side*

Salads**

Grilled peach panzanella pomodoretello, torn focaccia, sweet peppers, pickled shallots, capers	8
Asparagus, pea & courgette spinach, preserved lemon, coriander, mangetout	8
Celeriac, fennel & pear pomegranates, pecans, chilli & maple dressing	8

***Our salads are generous portions on their own or why not add chargrilled chicken, smoked tofu or halloumi for £5*

T&K Sandwiches

The Salt Beef One Monterey Jack cheese, mustard aioli, pickles, sweet onion, Kings Cliffe bread	9
The Halloumi One Portobello mushroom, sweet peppers, Hambleton brioche bun	8
The Tamworth Pulled Pork One apple sauce, coriander & fennel slaw, Hambleton brioche bun	9

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, asparagus, garlic, hen's egg, pine nut pesto	11
Tandoori spiced Suffolk chicken caramelised onion, mixed peppers	12

Mains (choose one side)

North East Atlantic pollock cabbage, samphire, peppers, leeks	16
Asparagus home-made tagliatelle tomatoes, spinach, pine nuts, garlic & basil oil, parmesan	15
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	19
Miso roasted aubergine sweet chilli hummus, pickled onions, rocket, sunflower seeds	15
T&K Cheese Burger* cheddar, home 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 Ashby asparagus, cherry tomatoes	26

Side Dishes (all 4)

Hand cut chips, rosemary salt	T&K macaroni cheese
Garlic & tarragon, new potatoes	Chantenay carrots, pumpkin seeds
Cauliflower, sweet chilli, sesame	Mixed salad, French dressing
Peas, broad beans, sweetcorn, pink peppercorns	Sugar snaps, toasted seeds
T&K rosemary & garlic focacia, oil, olives	

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