

# Dinner 11<sup>th</sup> 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

<b>Heritage pickled beets</b> Beaufort Alpage, horseradish mousse, toasted nuts & seeds	6
<b>Auricchio Burrata</b> sweet peppers, pine nut pesto, fennel seeds	7
<b>Sashimi grade yellowfin tuna</b> wasabi, soy, avocado	8
<b>Tomato &amp; chilli Tamworth pork belly</b> minted paneer, nigella seed crème fraiche	8
<b>Tarragon &amp; lemon glazed tofu</b> artichokes, bok choy, pickled chillies	6
<b>Local Ashby asparagus</b> boiled egg, spiced hummus, parmesan	7
<b>Ginger &amp; cumin Suffolk chicken</b> mint yoghurt, T&K flat bread, tomato salsa	7
<b>T&amp;K Caesar salad*</b> charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/16

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

## Salads\*\*

<b>Grilled peach panzanella</b> pomodoretello, torn focaccia, sweet peppers, pickled shallots, capers	8
<b>Charred broccoli &amp; za'atar spiced pearl barley</b> sun dried tomatoes, yoghurt & coriander	8
<b>Celeriac, fennel &amp; pear</b> 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*

**Pizza** Our home baked thin base, rocket & parmesan, add anchovies for £1, add chorizo £1

<b>Vine tomato &amp; mozzarella</b> fresh basil	11
<b>T&amp;K Florentine</b> spinach, asparagus, garlic, hen's egg, pine nut pesto	11
<b>Tandoori spiced Suffolk chicken</b> caramelised onion, mixed peppers	12

## Mains (choose one side)

<b>North East Atlantic pollock</b> cabbage, samphire, peppers, leeks, herb & red Leicester crumb	17
<b>Sweet potato gnocchi</b> tender stem, broccoli, asparagus, sun blush tomatoes, pine nuts, parmesan	15
<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>T&amp;K Cheese Burger*</b> cheddar, home 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>	
<b>Grange Farm Hereford 12 oz sirloin</b> Ashby asparagus, cherry tomatoes	26

## Chef's Choice (choose one side)

<b>Grange Farm Hereford sharing sirloin**</b> horseradish, pepper sauce, chimichurri, watercress	44
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*\*\* (choose two sides)*

<b>Calves liver &amp; T&amp;K maple bacon</b> mustard mash, sautéed onions, pan jus	16
<b>Miso roasted aubergine</b> sweet chilli hummus, pickled onions, rocket, sunflower seeds	15

## 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, quinoa, toasted seeds
T&K rosemary & garlic focaccia, 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