

Sunday Lunch 9th 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
King scallops shallot, chorizo, petit pois, courgette	11
Pea kofta minted paneer, harissa mayonnaise, spicy pickled onion	6
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

Salads**

Grilled peach panzanella pomodoretello, torn focaccia, sweet peppers, pickled shallots, capers	8
Asparagus, pea & courgette spinach, preserved lemon, coriander, mangetout	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	8/16
<i>*Main served with chargrilled chicken breast and includes a side</i>	

T&K Sandwiches (All served with chips)

The Salt Beef One Emmental cheese, mustard aioli, pickles, sweet onion, Hambleton brioche bun	13
The Halloumi One Portobello mushroom, sweet peppers, Hambleton brioche bun	12
The Tamworth pulled pork One apple sauce, coriander & fennel slaw, Hambleton brioche bun	13
T&K Cheese Burger* 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>	

Mains (choose one side)

North East Atlantic pollock Gujarati cabbage, nigella seed crème fraiche, samphire, peppers	16
Asparagus Tagliatelle sun blush tomatoes, spinach, pine nuts, black garlic & basil oil, parmesan	15
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. Chimichurri, watercress	
Miso roasted aubergine sweet chilli hummus, pickled onions, rocket, sunflower seeds	15
Sashimi grade tuna Niçoise tomato, caper, potato, olives, green beans, anchovies, leaf, hen's egg	18
Calves liver & T&K maple bacon mustard mash, sautéed onions, pan jus	16

Sunday Roast

Roast potatoes, chantenay carrots, asparagus, leeks, sugar snaps, braised red cabbage, pan gravy	
Hereford sirloin of beef horseradish sauce. Our beef is served pink	16
Tamworth pork loin apple sauce	15

Side Dishes (all 4)

Hand cut chips, rosemary salt	Duck fat roast potatoes
Sunday veg	Mixed salad, French dressing
Broad beans & sweetcorn, pink peppercorns	Cauliflower, sweet chilli
Kings Cliffe bread, 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