

Summer Group Dinner Menu

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.

£26/£30 2 or 3 courses

Starters & Salads

Pickled beets watercress, horseradish mousse, toasted seeds & nuts

Yellowfin Tuna sashimi light soy, avocado, wasabi

NVB Welsh Rarebit on toast fried hen's egg

Auricchio Burrata pine nut pesto, confit peppers

Smith's Smokery Smoked Eel horseradish, lemon, toasted sourdough

Hereford beef carpaccio parmesan, capers

Sweet potato & harissa charred corn salad red onion, rocket, feta, hazel nuts

Charred broccoli & za'atar spiced pearl barley salad sun dried tomatoes, yoghurt & coriander

Mains (choose one side)

North East Atlantic sea bream braised peas, lentils & spinach

Sashimi grade tuna Niçoise* tomato, caper, potato, olives, green beans, anchovies, leaf, hen's egg

**We serve our tuna lightly seared*

Miso roasted aubergine Jerusalem artichokes, mixed bean salsa, dukkah

10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.

We recommend medium rare. House Chimichurri, watercress

T&K chargrilled chicken Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons

T&K Cheese Burger* beef patty, home cured bacon, cheddar cheese, tomato, lettuce, BBQ sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

**Why not double up with an extra beef patty in your burger £4*

Sweet potato gnocchi sun blushed tomatoes, broccoli, toasted pine nuts, parmesan

Side Dishes

Hand cut chips, Maldon Sea Salt

T&K macaroni cheese

Garlic & rosemary roasted new potatoes

Sugar snaps & feta

Rocket, parmesan, sun blushed tomatoes & capers

Peas, broad beans & charred corn

Kings Cliffe bread, oil, mixed olives

Roasted butternut squash, tahini, pomegranates

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Affogato

Dark chocolate cookie dough, pistachio ice cream

Rhubarb fool, almond biscuit

Cropwell Bishop Stilton, chutney, biscuits, grapes

Vanilla poached pear, blackcurrant sorbet, toasted nuts

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