

# Dinner 7<sup>th</sup> September

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>Pickled beets</b> horseradish mousse, toasted seeds & nuts	6
<b>Seared king scallops</b> peas, chorizo, samphire, pork puff	11
<b>T&amp;K ham hock terrine</b> greengage ketchup, hazelnuts	6
<b>Maple &amp; paprika tofu</b> baby vegetables, hummus	7
<b>Yellowfin tuna sashimi</b> wasabi, soy, avocado	8
<b>Auricchio Burrata</b> courgette, grapefruit, minted peas	7
<b>Mackerel Welsh Rarebit on toast</b>	6

## Salads\*\*

<b>Sweet potato &amp; squash, red onion &amp; pickled chilli</b> heritage tomatoes, sunflower seeds	8
<b>Watermelon, Tomme de Chèvre &amp; cucumber</b> mint, preserved lemon, thyme, toasted pitta	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*	8/16
<i>*Chargrilled chicken with main size, plus choose 1 side</i>	
	12

## Mains (choose one side)

<b>North East Atlantic Sea Trout</b> romanesco cauliflower, swede, carrot, dill oil	18
<b>Sashimi grade tuna Niçoise*</b> tomato, caper, potato, olives, anchovies, green beans, leaf, hen's egg	18
<i>*We serve our tuna lightly seared</i>	
<b>Wild mushroom &amp; leek risotto</b> poached hen's egg, 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. House Chimichurri, watercress	
<b>T&amp;K PPP Burger*</b> Pineapple fritter, pork ribeye in Argentine Fire rub, patty (beef), Red Leicester,	17
sweet red onion, black garlic aioli, Hambleton 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>	
<b>Miso roasted aubergine</b> Jerusalem artichokes, beetroot, mixed bean salsa, dukkah	15
<b>Grange Farm Hereford 12 oz sirloin</b> wild mushrooms, spinach, tomatoes, peppercorn sauce	26

## Chef's Choice (choose one side)

<b>Pig &amp; Scarf Tamworth pork belly</b> wholegrain mustard mash, red cabbage, plum ketchup	18
<b>Sweet potato gnocchi</b> tenderstem broccoli, sun blushed tomatoes, pine nuts, parmesan	15
<b>Grange Farm Hereford sharing sirloin**</b> horseradish, peppercorn sauce, chimichurri	46
<i>** (choose two sides)</i>	

## Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Runner beans, toasted seeds
Bacon fat roasted new potatoes	Roasted artichokes, wholegrain mustard & dill
Courgettes, tahini, pomegranates	T&K macaroni cheese
Rocket, parmesan, sun blushed tomatoes & capers	Kings Cliffe bread, oil, mixed 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**