

# Sunday Lunch 8<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>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>  |      |

## T&K Sandwiches (All served with hand cut chips)

|   |    |
|---|----|
| <b>The Halloumi One</b> spiced tomato chutney, avocado salsa, baby gem, Hambleton brioche bun     | 12 |
| <b>The Salt Beef One</b> Monterey Jack, mustard aioli, pickles, sweet onion, Kings Cliffe bread   | 13 |
| <b>The Crayfish One</b> preserved lemon & caper aioli, cucumber, sakura cress, Kings Cliffe bread | 13 |
| <b>T&amp;K Cheese Burger*</b> cheddar, home cured bacon, T&K BBQ sauce, Hambleton 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)

|   |    |
|---|----|
| <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>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 |
| <b>Pig &amp; Scarf Tamworth pork belly</b> wholegrain mustard mash, red cabbage, pan jus                  | 18 |

## Sunday Roast

|   |    |
|---|----|
| Yorkshire pud, bacon fat roast potatoes, carrots, braised red cabbage, leeks, sugar snaps & pan gravy |    |
| <b>Hereford sirloin of beef</b> horseradish sauce, our beef is served pink                            | 16 |

## Side Dishes (all 4)

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

**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**