

Dinner 12th October

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

Pickled beets horseradish mousse, toasted seeds & nuts	6
Seared king scallops peas, chorizo, samphire, potato puff	11
Pulled lamb nigella flat bread, pickled red cabbage, pomegranates, tzatziki	8
Miso tofu coconut wild rice, pickled ginger, sesame	7
Yellowfin tuna sashimi wasabi, soy, avocado	8
Smoked ox tongue croquette smoked harissa, dill pickles	7
Game terrine crab apple jelly, pickled red currants, Kings Cliffe toast	6
Auricchio Burrata sun blushed tomatoes, olives, pesto, baby basil	8

Salads**

Charred broccoli & za'atar spiced pearl barley sun dried tomatoes, yoghurt & coriander	8
Crispy kale & apple pomegranate, sunflower seeds, pecans, maple dressing	8
Roasted mixed squash wild mushroom, whipped feta, toasted pumpkin seeds	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>*Chargrilled chicken with main size, plus choose 1 side</i>	

Mains (choose one side)

Pan fried Sea Trout leeks, preserved lemon & crayfish risotto, dill oil	18
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	19
Homemade tagliatelle courgette, heritage tomatoes, roasted peppers, hazelnut pesto, ricotta	16
T&K Tamworth Ham Hock Burger ham hock, beef patty, caramelised onions, smoked cheddar, black garlic aioli, fried hen's egg, Hambleton brioche	16
<i>*Why not double up with an extra beef patty in your burger £4</i>	
Grilled celeriac smoked butternut, mushrooms, sage, Beaufort Alpage	15
Grange Farm Hereford 12 oz sirloin wild mushrooms, spinach, tomatoes, peppercorn sauce	26
Pig & Scarf Tamworth pork belly wholegrain mustard mash, tenderstem broccoli, pan jus	18

Chef's Choice (choose one side)

North East Atlantic Coley cauliflower, spinach, carrots	17
Harissa roasted marrow mixed bean & potato cassoulet, spinach	15
Smoked Eel tagliatelle* cream, preserved lemon, horseradish, dill	8/16
<i>*Choose 1 side with main size</i>	
Gressingham Duck breast dauphinoise potato, green beans, candied orange	18
Grange Farm Hereford sharing sirloin** red wine shallots, green beans, peppercorn sauce	46
<i>** (choose two sides)</i>	

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, sun blushed tomatoes & capers
Garlic & tarragon Sugar snaps	Kings Cliffe bread, oil, mixed olives
Roasted new potatoes, sour cream & chives	Broccoli, toasted seeds
Courgettes, wholegrain mustard, dill	T&K macaroni cheese

Our food is prepared & cooked to order, if you require any help with allergens, please ask a member of the team. The vast majority of our menu is gluten free. For groups of 6 or more an optional 10% service charge will be added to the bill. All tips & service are shared equally amongst all staff. Thank you