

Dinner 18th 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
Pigeon hearts & livers bacon, mushrooms, croutons	6
Miso roasted tofu coconut wild rice, pickled ginger, sesame	7
French onion soup gruyere crouton	6
Yellowfin tuna sashimi wasabi, soy, avocado	8
Pulled Suffolk confit lamb nigella flat bread, pickled red cabbage, pomegranates, tzatziki	8
Auricchio Burrata sun blushed tomatoes, olives, pesto, baby basil	8
Smith's Smokery smoked eel tagliatelle* cream, preserved lemon, horseradish, dill	8/16

*Choose 1 side with main size

Salads**

Charred broccoli & za'atar spiced pearl barley sun dried tomatoes, yoghurt & coriander	8
Crispy kale & sweet potato salad 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

*Chargrilled chicken with main size, plus choose 1 side

Mains (choose one side)

North East Atlantic Grilled Mackerel rainbow chard, carrots, samphire, leeks, dill oil	17
T&K Ham Hock & Rarebit Burger* battered onion rings, beef patty, NVB rarebit, black garlic aioli, Hambleton brioche bun	16
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>	
Homemade tagliatelle courgette, heritage tomatoes, roasted peppers, hazelnut pesto, ricotta	16
10 oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
We recommend medium rare. House Chimichurri, watercress	
Grilled celeriac smoked butternut puree, mushrooms, sage, Beaufort Alpage	15
Pig & Scarf Tamworth pork belly potato mousseline, caramelised onions, pickled blackcurrants	18
Grange Farm Hereford 12 oz sirloin wild mushrooms, spinach, tomatoes, peppercorn sauce	26

Chef's Choice (choose one side)

North East Atlantic Coley sugar snaps, tomatoes, olives	16
Gressingham duck breast dauphinoise potato, green beans, candied orange	18
Harissa roasted marrow mixed bean & potato cassoulet, spinach	15
Braised venison & wild mushrooms suet pastry, tenderstem broccoli	15
Grange Farm Hereford sharing sirloin** red wine shallots, cauliflower, peppercorn sauce	46

** (choose two sides)

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, sun blushed tomatoes & capers
Courgettes, tomato, chorizo	Kings Cliffe bread, oil, mixed olives
Roasted new potatoes, sour cream & chives	Satay cauliflower, sesame
Roasted artichokes, 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