

Lunch 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 tofu coconut wild rice, pickled ginger, sesame	7
Bombay gin & dill cured gravadlax caper berries, celeriac remoulade	8
Auricchio Burrata sun blushed tomatoes, olives, pesto, baby basil	8
Hereford beef mince on toast horseradish mousse	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
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>	

Sandwiches

The Salt Beef One Smoked cheddar, pickles, onion, baby gem, mustard aioli, Kings Cliffe bread	9
The Chickpea & Artichoke One spiced tomato chutney, pickled cabbage, rocket, brioche bun	8
The Smoked Mackerel One pickled cucumber, watercress, horseradish, Hambleton brioche bun	9

Pizza Our home baked thin base, add anchovies for £1, add chorizo £1

Vine tomato & mozzarella fresh basil	11
Artichoke & ricotta olives, sun blush tomatoes, pesto, pickled chillies	11
Tuscan Sausage caramelised onion, mixed peppers	12

Mains (choose one side)

Grilled Mackerel rainbow chard, carrots, samphire, leeks, dill oil	17
North East Atlantic Coley sugar snaps, tomatoes, olives	16
T&K Cheese Burger* cheddar, home cured bacon, T&K BBQ sauce, Hambleton brioche bun, T&K Harissa coleslaw, We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	14
<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. We recommend medium rare. House Chimichurri, watercress	19
Harissa roasted marrow mixed bean & potato cassoulet, spinach	15
Grange Farm Hereford 12 oz sirloin wild mushrooms, spinach, tomatoes, peppercorn sauce	26

Side Dishes (all 4)

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