

Sunday Lunch 13th 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
Bombay gin & dill gravadlax caper berries, celeriac remoulade	8
Hereford beef carpaccio Lilliput capers, parmesan	9
Miso tofu coconut wild rice, pickled ginger, sesame	7
Game terrine crab apple jelly, pickled red currants, Kings Cliffe toast	6
Auricchio Burrata sun blushed tomatoes, olives, pesto, baby basil	8
Smoked Eel tagliatelle* cream, preserved lemon, horseradish, dill	8/16

*Choose 1 side with main size

Salads**

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

*Chargrilled chicken with main size, plus choose 1 side

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

The Halloumi One spiced tomato chutney, avocado salsa, baby gem, brioche bun	12
The Salt Beef One Monterey Jack, mustard aioli, pickles, sweet onion, brioche bun	13
The Smoked Mackerel One pickled cucumber, watercress, horseradish, Hambleton brioche bun	13
T&K Tamworth Ham Hock Burger ham hock, beef patty, caramelised onions, smoked cheddar, black garlic aioli, fried hen's egg, Hambleton brioche	16

*Why not double up with an extra beef patty in your burger £4

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
Grilled celeriac smoked butternut, mushrooms, sage, Beaufort Alpage	15
Grange Farm Hereford 12 oz sirloin wild mushrooms, spinach, tomatoes, peppercorn sauce	26
North East Atlantic Coley Basque Piperade	16
Harissa roasted marrow mixed bean & potato cassoulet, spinach	15

Sunday Roast

Yorkshire pudding, duck fat roast potatoes, carrots, braised red cabbage, leeks, red chard & pan gravy

Hereford sirloin of beef horseradish sauce, our beef is served pink	16
Pig & Scarf Tamworth pork loin apple sauce	15

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, sun blushed tomatoes & capers
Sunday veg	Kings Cliffe bread, oil, mixed olives
Duck fat roast potatoes	Roasted cauliflower, 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