

Dinner 15th September

Please Check In:



Our Hereford beef is from Grange Farm in Haddon, supplying our butchers; Johnsons of Thrapston, who also supply our Tamworth pork. Our daily fish deliveries are from Marr Fish, who operate twelve trawlers themselves. Our bread comes from Kings Cliffe bakery, a local family run bakery. Our burgers are served in brioche buns from Hambleton, an award winning bakery with a shop at the wharf.

Starters

Seared king scallops chorizo, samphire, peas	11
Pickled vegetables saffron hummus, dukkah, herb yogurt	7
Pig & Scarf Tamworth cured lonzino greengages, almonds	7
Yellowfin tuna sashimi avocado, soy sauce, wasabi	9
Cabin View Farm lamb shakshuka tamarind, apricots, laal maas, hen's egg, nigella flat bread	8
Golden & red beetroot apple, nuts, boiled egg, horseradish	7

Salads**

Rose harissa udon noodles cashews, broccoli, nigella & sesame seeds, peppers, spring onions	8
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/16

*Chargrilled chicken with main size, plus choose 1 side

Pizza Our home baked thin base, add anchovies or chorizo £1.50

Vine tomato & mozzarella fresh basil	11
T&K Florentine spinach, pesto, hen's egg	11
Tuscan sausage caramelised onion, mixed peppers	12

Mains (choose one side)

North East Atlantic Hake leeks, wild mushrooms, sweetcorn, herb oil	18
10 oz Hereford hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	19
Miso glazed aubergine chickpea dip, lemon & garlic, courgettes, nuts & seeds, pickles	15
Tamworth pork Schnitzel Holstein capers, anchovies, fried hen's egg, watercress	17
T&K Plant Based Burger** cheese, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun	15
**vegan friendly buns & cheese available	
T&K Cheese Burger* cheddar, home cured bacon, T&K BBQ sauce, Hambleton brioche bun, coleslaw, We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	14
*Why not double up with an extra beef patty in your burger £4	
Grange Farm Hereford 12 oz sirloin spinach, tomatoes, peppercorn sauce	26

Chef's choice (choose one side)

Sweet potato & chestnut gnocchi* tender stem broccoli, blushed tomatoes, pine nuts, parmesan	15
*gluten free & vegan friendly	
Cabin View Farm lamb cutlets mousseline, red onion, almonds, pomegranates	20
Gressingham duck breast pea & saffron pearl barley risotto, caramelised pear, herb oil	18

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, sun blush tomatoes & capers
Garlic & rosemary roasted new potatoes
Linseed roasted courgette, za'atar pearl barley, tahini
T&K Macaroni cheese
Butternut squash, sweetcorn & pepper salsa
Honey & mustard green beans
Kings Cliffe bread, marinated olives, oils

If you require any help with allergens, please ask a member of the team. Tables of 6 plus, an optional 10% service charge will be added to the bill. All tips & service are shared equally amongst all staff. Thank you