

Dinner 26th 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.

£26 for 2 courses, £30 for 3 courses

Starters

Seared king scallops* chorizo, samphire, peas *£5 supplement

Pickled vegetables saffron hummus, dukkah, herb yogurt

Yellowfin tuna sashimi avocado, soy sauce, wasabi

T&K house cured bresaola figs, pistachios

Auricchio Burrata sun blushed tomato pesto, confit peppers, basil

Scottish smoked salmon capers, lemon

Rose harissa udon noodles cashews, broccoli, nigella & sesame seeds, peppers, spring onions

Mains (choose one side)

North East Atlantic Pollock potato, spinach, spiced cauliflower & chickpea, herb oil

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

Miso glazed aubergine chickpea dip, lemon & garlic, courgettes, nuts & seeds, pickles

Tamworth pork Schnitzel Holstein capers, anchovies, fried hen's egg, watercress

T&K Plant Based Burger** cheese, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun

**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

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

Grange Farm Hereford 12 oz sirloin* spinach, tomatoes, peppercorn sauce *£5 supplement

Chef's choice (choose one side)

Moules a la crème & frites onion, garlic, white wine, cream

swap the chips for Kings Cliffe bread

Sweet potato & chestnut gnocchi* tender stem broccoli, blushed tomatoes, pine nuts, parmesan

*gluten free & vegan friendly

Rabbit, carrot & onion puff pastry pie braised red cabbage, pan jus

Cabin view farm marinated lamb rump* puy lentils & leeks, nigella crème fraiche *£5 supplement

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt

Garlic & rosemary roasted new potatoes

T&K Macaroni cheese

Kings Cliffe bread, marinated olives, oils

Rocket, parmesan, sun blushed tomatoes & capers

Linseed roasted courgette, za'atar pearl barley, yogurt

Maple roasted beetroot, nuts & seeds

Butternut squash, sweetcorn & pepper salsa

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Spiced red wine poached pear, toasted almonds, sorbet

Dark chocolate nemesis, honeycomb, pouring cream

Rhubarb fool, shortbread

T&K bread & butter pudding, vanilla custard

Lou's tiramisu

Cropwell Bishop Stilton biscuits, chutney & grapes

3 scoops of ice cream or sorbet

Affogato

If you require any help with allergens, please ask a member of the team. Tables of 4 plus, an optional 10% service charge will be added to the bill. All tips & service are shared equally amongst all staff. Thank you