

Lunch 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.

Starters

Seared king scallops chorizo, samphire, peas	11
Pickled vegetables saffron hummus, dukkah, herb yogurt	7
Yellowfin tuna sashimi avocado, soy sauce, wasabi	9
Tamworth ham hock terrine date puree, sourdough	7
Auricchio Burrata sun blushed tomato pesto, confit peppers, basil	8

Salads**

Rose harissa udon noodles cashews, broccoli, nigella & sesame seeds, peppers, spring onions	8
Moroccan chickpeas cucumber, red chard, sultanas, pickled onions, carrot, feta, orange dressing	8
**Our salads are generous portions on their own or why not add chargrilled chicken, smoked tofu or halloumi for £5	
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 Salt Beef One Monterey Jack, pickles, sweet onion, gem, mustard aioli, Kings Cliffe bread	13
The Halloumi One spiced tomato chutney, pickled cabbage, rocket, Hambleton brioche bun	12
The Smoked Salmon One cream cheese & chive, avocado, toasted stone baked bagel	13
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	

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 Pollock potatoes, spinach, spiced cauliflower & chickpeas, herb oil	17
Moules a la crème & frites onion, garlic, white wine, cream	16
swap the chips for Kings Cliffe bread	
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
Grange Farm Hereford 12 oz sirloin spinach, tomatoes, peppercorn sauce	26
Sweet potato & chestnut gnocchi* tender stem broccoli, blushed tomatoes, pine nuts, parmesan	15
*gluten free & vegan friendly	

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, yogurt
T&K Macaroni cheese	Maple roasted beetroot, nuts & seeds
Kings Cliffe bread, marinated olives, oils	Butternut squash, sweetcorn & pepper salsa

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