

# Sunday Lunch 13<sup>th</sup> 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.

£21 for 2 courses, £25 for 3 courses

## Starters & Salads

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

**Pickled vegetables** saffron hummus, dukkah, herb yogurt

**Yellowfin tuna sashimi** avocado, soy sauce, wasabi

**Golden & red beetroot** apple, nuts, boiled egg, horseradish

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

**T&K Caesar salad** charred baby gem, dressing, parmesan, bacon, anchovies & croutons

## Mains (choose one side)

**North East Atlantic Coley** samphire, peas, hispi cabbage, pancetta, lemon & caper

**10 oz Hereford Hanger steak** We recommend medium rare. House Chimichurri, watercress

**Gressingham duck breast\*** saffron & pea risotto, caramelised pear, herb oil \*£5 supplement

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

\*\*vegan cheese and buns 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

**Miso glazed aubergine** chickpea dip, lemon & garlic courgettes, nuts & seeds, pickled chillies

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

\*\*gluten free & vegan friendly

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

## Sunday Roast

Yorkshire pudding, duck fat roast potatoes, smashed carrot & swede, panache greens & pan gravy

**Hereford sirloin of beef** horseradish sauce, our beef is served pink

**Cabin View Farm shoulder of lamb** mint sauce

## Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

T&K Macaroni cheese

Sunday veg

Rocket, parmesan, sun blush tomatoes & capers

Honey & mustard green beans

Linseed roasted courgette, za'atar pearl barley, tahini

Butternut squash, sweetcorn & pepper salsa

## Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Lou's Tiramisu

Treacle & pecan tart, coconut ice cream

Rhubarb fool, almond biscuits

Milk chocolate cookie dough, raspberry ice cream

Spiced red wine poached pear, toasted almonds, sorbet

Affogato

Cherry chocolate parfait, granola, whipped white chocolate

T&K bread & butter pudding, custard

Cropwell Bishop Stilton, biscuits, grapes, chutney

3 scoops of ice cream or sorbet

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