

Dinner 17th October

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

Whipped tofu & Asian spiced greens beansprouts, shitake mushrooms, water chestnuts

Yellowfin tuna sashimi avocado, soy sauce, wasabi

Hereford beef mince on toast horseradish mousse

Auricchio Burrata sun blushed tomato pesto, confit peppers, basil

Molasses glazed octopus* grapefruit chutney, pickled radish, almond & fennel *£5 supplement

T&K deli board* Tamworth hock terrine, sausage roll, Comte cheese, pickles *£5 supplement

Roasted squash marinated wild mushrooms, shallots, pumpkin seeds, whipped yogurt & feta

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

Mains (choose one side)

North East Atlantic Coley smoked salmon & spinach risotto, 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 onion, garlic, white wine, cream

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

*gluten free & vegan friendly

Gressingham duck breast* potato dauphinoise, duck fat shallot, garlic kale *£5 supplement

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt

Garlic & rosemary roasted potatoes

T&K Macaroni cheese

Kings Cliffe bread, marinated olives, oils

Rocket, parmesan, sun blush tomatoes & capers

Honey mustard roasted parsnips

Aubergine, tomato & mozzarella

Roasted butternut squash, sweetcorn salsa

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Spiced red wine poached pear, toasted almonds, sorbet

Quince crème Brûlée, shortbread

Crab apple steamed sponge pudding, vanilla custard

Cropwell Bishop Stilton biscuits, chutney & grapes

Dark chocolate nemesis, honeycomb, pouring cream

Basque cheesecake, sumac roasted strawberries, crème fraiche

British Cheeseboard*; Golden Cross Goats Cheese, Cote Hill Blue Brie, Lincolnshire Poacher Cheddar

*£5 supplement

Lou's tiramisu

Blueberry fool, almond biscuits

Affogato

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