

# Dinner 31<sup>st</sup> 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

**Wild mushroom & tarragon tortellini** shallots, cream

**Crab & smoked salmon risotto** rocket & parmesan

**Auricchio Burrata** sun blushed tomato pesto, confit peppers, basil

**T&K Deli board\*** ham hock, chicken & pistachio terrine, Stilton, sausage roll, pickles, bread

\*£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)

**Gilt Head Bream** fennel, corn, samphire, bacon, 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

**Grilled Scottish Mackerel** puy lentils, tomato & spinach

**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

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

\*\*vegan friendly buns & cheese available

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

## Chef's choice (choose one side)

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

\*gluten free & vegan friendly

**Gressingham duck breast\*** mushroom pearl barley risotto, crispy sage \*£5 supplement

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

## 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

Aubergine, tomato, mozzarella

Braised red cabbage

Roasted butternut squash, yogurt, pomegranates

## 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

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

Pumpkin pie, seed brittle, cream

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