

# Sunday Lunch 11<sup>th</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.

**£21 for 2 courses, £25 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

**T&K house cured bresaola** figs, pistachios

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

**T&K deli board\*** chicken & black pudding terrine, sausage roll, Sparkenhoe, pickles \*£5 supplement

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

**Moroccan chickpeas** cucumber, red chard, sultanas, pickled onions, carrot, feta, orange dressing

## Mains (choose one side)

**Norwegian Sea Trout** 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

**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

**Moules a la crème** onion, garlic, white wine, cream

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

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

\*\*vegan friendly buns & cheese available

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

\*gluten free & vegan friendly

## Sunday Roast

Yorkshire pudding, duck fat roast potatoes, roasted root veg, braised red cabbage, kale & pan gravy

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

**Tamworth porchetta loin** apple sauce

## Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt

Garlic & rosemary duck fat roast potatoes

T&K Macaroni cheese

Sunday roast veg

Rocket, parmesan, sun blush tomatoes & capers

Linseed roasted courgette, nigella crème fraiche

Maple roasted beetroot, toasted nuts & seeds

Roasted butternut squash, sweetcorn salsa

## Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Blueberry fool, almond biscuits

Spiced red wine poached pear, toasted almonds, sorbet

Lou's tiramisu

Dark chocolate nemesis, honeycomb, pouring cream

Apple & rhubarb crumble, vanilla custard

Dark chocolate brownie, hazelnut praline, coffee ice cream

3 scoops of ice cream or sorbet

Affogato

**If you require any help with allergens, please ask a member of the team. Tables of 6 an optional 10% service charge will be added to the bill. All tips & service are shared equally amongst all staff. Thank you**