

Dinner 19th December

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

T&K cured coppa Lilliput capers, preserved lemon, parmesan

T&K homemade seafood ravioli* lobster glace, tomato, chive, parmesan *£5 supplement

NVB Welsh rarebit Kings Cliffe toast, fried hen's egg

T&K Deli board* chicken & ham hock terrine, sausage roll, Norfolk Mardler, pickles, bread

*£5 supplement

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

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

Mains (choose one side)

North East Atlantic Coley carrot, broccoli, mushroom, orange & parsley butter, toasted almonds

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 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, peppercorn 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 braised red cabbage, pickled pear, pan jus *£5 supplement

Chargrilled Suffolk chicken breast homemade pasta, wild mushrooms, tarragon, parmesan

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt

Duck fat roasted potatoes

T&K Macaroni cheese

Kings Cliffe bread, marinated olives, oils

Rocket, parmesan & sun blush tomatoes

Roast root vegetables, onion & balsamic dressing

Sugar snaps, toasted nuts & seeds

Braised red cabbage

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Spiced red wine poached pear, toasted almonds, sorbet

Dark chocolate torte, blueberry & kirsch, clotted cream

Lemon posset, orange caramel, almond biscuits

Treacle & pecan tart, vanilla anglaise

T&K strawberry & vanilla steamed sponge pudding, custard

Cropwell Bishop Stilton, biscuits, chutney & grapes

Baron Bigod Brie, biscuits, chutney & grapes

Lou's tiramisu

Vanilla Brûlée, shortbread

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