

Summer Sample Group Menu

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.

£32 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 sweet daikon, pickled ginger, soy sauce, wasabi

Ashby Asparagus poached hen's egg, hollandaise

T&K cured coppa fresh figs, honey

Hereford beef carpaccio* parmesan, capers *£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 Sea Bream carrots, baby onions, charred corn

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

Hereford 12 oz sirloin* vine tomatoes, peppercorn sauce *£5 supplement

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

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

*gluten free & vegan friendly

North East Atlantic cod sorrel velouté, leeks, peas & spinach

Gressingham duck breast* braised red cabbage, pickled pear, pan jus *£5 supplement

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-blushed tomatoes

Butternut squash, feta, pomegranates

Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Lou's tiramisu

Vanilla & prosecco poached pear, toasted almonds, sorbet

Lemon posset, chantilly cream, shortbread

Dark chocolate torte, raspberries, honeycomb

T&K strawberry & vanilla steamed sponge pudding, custard

Cropwell Bishop Stilton, biscuits, chutney & grapes

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 an optional 10% service charge will be added to the bill. All tips & service are shared equally amongst all staff. Thank you