

Dinner 17th May

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.

Starters

Seared king scallops chorizo, samphire, peas	12
Pickled vegetables saffron hummus, dukkah, herb yogurt	7
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	9
T&K Deli board gammon & trotter terrine, beef pastrami, sausage roll, mature cheddar, pickles, bread	10
T&K homemade Suffolk chicken ravioli tomato, pepper, pine nut, basil, parmesan	9
Auricchio Burrata peach, gem, chillies, fennel seeds, pickled lemon, capers, cabbage	8

Salads**

Rose harissa udon noodles cashews, broccoli, nigella & sesame seeds, peppers, spring onions	8
**Our salads are generous portions on their own or why not add chargrilled chicken, smoked tofu or halloumi for £5	
T&K Caesar salad* charred baby gem, dressing, parmesan, bacon, anchovies & croutons	8/16
*Chargrilled chicken with main size, plus choose 1 side	

Pizza Our home baked thin base, tomato sauce, mozzarella
Add anchovies or chorizo £2 (dairy free cheese available)

Vine tomato & mozzarella fresh basil	11
Tuscan sausage caramelised onion, mixed peppers	13
Aubergine & goats' cheese red onion, sumac	12
Cielo Rosso chicken sweet peppers, pesto, feta	13

Mains (choose one side)

Mediterranean Stonebass potato terrine, smoke paprika butter, courgettes	18
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	20
Cranoe Farm Lamb shawarma green beans, almonds, potato, onion, pomegranates, pitta	17
Moules a la crème white wine, cream, shallots (hand cut chips suggested)	16
Miso glazed aubergine chickpea dip, lemon & garlic, courgettes, nuts & seeds, pickles	15
T&K Plant Based Burger** cheese, pickles, lettuce, tomato, garlic mayo, Hambleton brioche bun	15
**vegan friendly buns & cheese available	
T&K Cheese Burger* Monterey Jack, home cured bacon, T&K BBQ sauce, coleslaw, Hambleton brioche bun, We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	15
*Why not double up with an extra beef patty in your burger £4	

Chef's choice (choose one side)

Sweet potato & chestnut gnocchi* tender stem broccoli, blushed tomatoes, pine nuts, parmesan	15
*gluten free & vegan friendly	
Grange Farm Hereford 12 oz sirloin spinach, peppercorn sauce	27
Slow cooked Soay Lamb homemade pasta, green sauce, parmesan	16

Side Dishes (all 4)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers & sun blush tomatoes
Garlic & rosemary roasted new potatoes	Butternut squash, zatar, pomegranates, tahini
T&K Macaroni cheese	Sugar snaps, toasted nuts & seeds
Kings Cliffe bread, marinated olives, oils	Orange braised fennel, shallots, chillies

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