

Friday & Saturday Dinner 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.

£26 for 2 courses / £30 for 3 courses

Starters

Seared king scallops* chorizo, samphire, peas *£5 supplement

Pickled vegetables saffron hummus, dukkah, herb yogurt

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

T&K Deli board* gammon & trotter terrine, beef pastrami, sausage roll, mature cheddar, pickles, bread *£5 supplement

T&K homemade Suffolk chicken ravioli tomato, pepper, pine nut, basil, parmesan

Auricchio Burrata peach, gem, chillies, fennel seeds, pickled lemon, capers, cabbage

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

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

Mains (choose one side)

Mediterranean Stonebass potato terrine, smoke paprika butter, courgettes

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

Gressingham Duck breast* braised red cabbage, dauphinoise potato *£5 supplement

Moules a la crème white wine, cream, shallots (hand cut chips suggested)

Miso glazed aubergine chickpea dip, lemon & garlic, courgettes, nuts & seeds, pickles

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

**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

*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

*gluten free & vegan friendly

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

Slow cooked Soay Lamb homemade pasta, green sauce, parmesan

Side Dishes

Hand cut chips, Maldon Sea Salt

Garlic & rosemary roasted new potatoes

T&K Macaroni cheese

Kings Cliffe bread, marinated olives, oils

Rocket, parmesan, capers & sun blush tomatoes

Butternut squash, zatar, pomegranates, tahini

Sugar snaps, toasted nuts & seeds

Orange braised fennel, shallots, chillies

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

T&K bread & butter pudding, vanilla custard

Spiced red wine poached pear, toasted almonds, sorbet

Baked dark chocolate cookie dough, raspberry ice cream

Vanilla pannacotta, mango & passion fruit salsa

Lou's Tiramisu

Black Forest Sundae

Affogato; 2 scoops of vanilla & espresso

Treacle & pecan tart, clotted cream

Cropwell Bishop Stilton, biscuits, chutney

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