

Saturday Dinner 17th July

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* pork onion puff, chorizo, samphire, peas *£5 supplement

Hereford beef mince on toast horseradish mousse

Pickled beetroots chickpea yogurt dip, lemon & garlic carrot, chillies, almonds

Smith's Smokery smoked eel celeriac remoulade, lemon, King's Cliffe bread

Prosciutto Chiola & Auricchio Burrata* watermelon, olive, spring onion oil *£5 supplement

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

Duck rillettes T&K redcurrant jelly, malted bloomer

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

Mains (choose one side dish)

Hampshire Clearwater Trout mussels, cockles, clams, roscoff onion, courgette, lobster sauce

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

Tuna Niçoise* spinach, potato, anchovies, capers, tomatoes, green beans, hen's egg

*Tuna is simply seared to serve

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

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

Chef's choice (choose one side dish)

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

*gluten free & vegan friendly

Tamworth Pork belly pomme rosti, confit tomatoes, chilli dressing, crispy kale, pickled onion

Gressingham duck breast wild mushrooms, potato galette, pan jus *£5 supplement

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, sun blushed tomatoes, capers

Broad beans, peas, sweetcorn, pink peppercorns

Sugar snaps, toasted nuts & seeds

Butternut, za'atar, Greek yoghurt, tahini, pomegranates

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Lou's Tiramisu

Vanilla pannacotta, mango & passion fruit salsa

Spiced red wine poached pear, toasted almonds, sorbet

Baked dark chocolate cookie dough, raspberry ice cream

Ginger & Tonka bean Basque cheesecake, honey roasted peaches, pecans

Affogato; 2 scoops of vanilla & espresso

Cropwell Bishop stilton, grapes, celery, chutney, biscuits

Black Forest sundae

If you require any help with allergens, please ask a member of the team. All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.