

# Sunday Lunch 18<sup>th</sup> 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.

£23 for 2 courses, £27 for 3 courses

## Starters

**Seared king scallops\*** pork onion puff, chorizo, samphire, peas \*£5 supplement

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

**Auricchio Burrata** watermelon, olive, charred spring onion & basil oil

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

**Prosciutto Chiola** apricots, baby basil, rapeseed

**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

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

\*gluten free & vegan friendly

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

## Sunday Roast

Yorkshire pudding, duck fat roast potatoes, carrots, cauliflower cheese puree, braised red cabbage, kale & pan gravy

**Hereford sirloin of beef** horseradish sauce, our beef is served pink

## 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, capers, sun blushed tomatoes

Sunday roast veg

Sugar snaps, toasted nuts & seeds

## Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Basque cheesecake, honey roasted peaches, candied pecans

Spiced red wine poached pear, toasted almonds, sorbet

Cropwell Bishop Stilton, biscuits, chutney

Lou's Tiramisu

Black Forest Sundae

Affogato; 2 scoops of vanilla & espresso

Vanilla pannacotta, mango & passion fruit

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.