

Saturday Dinner 11th September

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 Stickleback fish, a family run business from Hertfordshire. 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* onion wheat puff, chorizo, samphire, peas *£5 supplement

Gressingham potted duck pickles, rocket & pine nut aioli

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

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

Prosciutto Chiola & Auricchio Burrata* tomato chutney, olive, charred spring onion & basil oil
*£5 supplement

Hereford beef bresaola parmesan, capers, rapeseed

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

Mains (choose one side dish)

Swordfish samphire, tenderstem broccoli, peas, Parma ham, tartare 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

Wild mushroom & truffle risotto spinach, parmesan, poached egg

Gressingham duck breast* Indonesian fried rice, T&K plum sauce *£5 supplement

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 dish)

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

Tuna Niçoise* spinach, potato, anchovies, capers, tomatoes, green beans, hen's egg
*Tuna is simply seared to serve

Tamworth pork cutlet* runner beans, grilled apricot, apple sauce, pan jus *£5 supplement

Side Dishes

Hand cut chips, Maldon Sea Salt
Za'atar roasted butternut, whipped feta
Sugar snaps, toasted nuts & seeds
Kings Cliffe bread, marinated olives, oils

Rocket, parmesan, capers, sun blushed tomato
Garlic & rosemary roasted new potatoes
Harissa roasted courgette, lemon, Greek yogurt
T&K 'Mac n 4 Cheese'

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream
Baked dark chocolate cookie dough, raspberry ice cream
Tarah's Tiramisu
Vanilla pannacotta, mango & passion fruit salsa
Spiced red wine poached pear, toasted almonds, sorbet
Ginger & Tonka bean Basque cheesecake, blackcurrant compote, pecans
Affogato; 2 scoops of vanilla & espresso
Raspberry & lemon steam sponge, Vanilla custard
Cropwell Bishop Stilton biscuits, chutney, celery & grapes

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.