

Saturday Dinner 9th October

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

Carpaccio of beets whipped feta, pickled hen's egg, basil, horseradish, toasted sunflower seeds

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

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

Autumn mixed squash salad wild mushrooms, sunflower seeds, goat's cheese, sage

Smoked paprika & sweet pepper gravadlax celeriac remoulade

Braised Norfolk leeks miso, sesame & nigella seeds, crisp leeks & garlic

Mains (choose one side dish)

Mediterranean Stonebass samphire, tenderstem broccoli, peas, Parma ham, chilli dressing

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 Gressingham duck breast* Udon noodle ramen, chicken broth, mushrooms, pak choi, spring onions, chillies, ginger, soy & mirin Hen's egg *£5 supplement

T&K Plant Based Burger** Monterey Jack, 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)

Spiced tahini glazed aubergine red pepper & cheese dip, onions, pickles, pine nuts

Wild mushroom & truffle risotto spinach, parmesan, poached egg

Suffolk Chicken breast sweet curry sauce, potato, spinach

Side Dishes

Hand cut chips, Maldon Sea Salt

Za'atar roasted butternut, whipped feta

Norfolk roasted carrots, sesame & soy

T&K 'Mac n 4 Cheese'

Rocket, parmesan, capers, sun blushed tomato

Garlic & rosemary roasted new potatoes

Kings Cliffe bread, marinated olives, oils

Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate brownie, salted caramel, honeycomb

Loz's Tiramisu

Spiced red wine poached pear, toasted almonds, sorbet

Raspberry & caramelised white chocolate bread & butter pudding, vanilla custard

Ginger & Tonka bean Basque cheesecake, blackcurrant compote, pecans

Affogato; 2 scoops of vanilla & espresso

Damson Crème Brûlée, almond biscuit

Cropwell Bishop Stilton, chutney, crackers, 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.