

THE KILPECK INN

SUNDAY LUNCH

4th FEBRUARY

Beetroot & Smoked Vodka Soup, Horseradish Cream, Rye Bread (v)

Gower Mussels, Cider, Bacon & Sage, Sourdough Toast

Duck Liver Parfait, Caramelised Red Onion Marmalade, Brioche Toast

Wild Mushrooms, Garlic & Parsley Butter, Sourdough Toast (v)

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Roast Topside of Herefordshire Beef, Yorkshire Pudding, Red Wine Gravy, Horseradish Cream

Roast Loin of Dry Aged Pork, Crackling, Stuffing, Burnt Apple Sauce, Cider Gravy

Roast Haunch of Kentchurch Estate Venison, Roast Beetroot, Yorkshire Pudding

Pearl Barley Risotto, Jerusalem Artichoke & Goats Cheese, Rosemary Oil (v)

Beer Battered Fillet of Hake, Crushed Peas, Chips, Tartar Sauce

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Buttermilk & Vanilla Panna Cotta, Forced Rhubarb, Gingernut Crumb

Apricot Glazed Brioche Bread & Butter Pudding

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream

Espresso Crème Brulee

Chocolate & Walnut Brownie, Vanilla Ice Cream

Affogato (Espresso, Vanilla Ice Cream, Cranberry & White Chocolate Biscotti)

1 Course £14.50

2 Courses £19.50

3 Courses £24.50

Service is not included but is at your discretion

www.kilpeckinn.com