

THE KILPECK INN

SUNDAY LUNCH

25th FEBRUARY

Parsnip, Apple & Parmesan Soup, Sourdough Toast (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 Whitfield Estate Venison, Red Cabbage, Yorkshire Pudding, Red Wine Gravy

Braised Fennel, Lemon & Parmesan Risotto, 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, Triple 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