

THE KILPECK INN

MENU

STARTERS

Beer Battered Dill Pickles, Mustard Mayo (v) 4

Pickled Quails Eggs, Celery Salt 4.75

Focaccia, Olives, Olive Oil & Balsamic (v)(d) 4.5

Cauliflower & Sweetcorn Chowder, Sourdough Toast (v)(g*) 5.5

Twice Baked Hereford Hop Souffle, Apple, Hazelnuts (v) 7

Gower Mussels, Bacon, Cider & Sage, Sourdough Toast (g) 7/12.5

Beech Smoked Air Dried Ham, Heritage Tomatoes, Buffalo Mozzarella, Basil (g) 8

Scallops, Apple, Cauliflower, Boudin Noir, Scallop Veloute 10

MAIN COURSES

Handmade 8oz Kilpeck Burger, Brioche Bun, Fennel & Apple Coleslaw, Rosemary Salted Chips (d)(g*) 12.50
(Add Cheese/Bacon/Roast Mushroom/Black Pudding @ 1.00 each)

Summer Vegetable Risotto, Whipped Goats Cheese (v)(g) 12

Sirloin Steak Sandwich, Charred Onions, Watercress, Mustard Mayo, Rosemary Salted Chips (d) 13

Beer Battered Fillet of Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips (d) 14.5

Pan Fried Fillet of Sea Bass, Mussels, Linguine, Saffron Cream, Sapphire (g) 18

Duck Breast, Confit Leg Croquette, Blackberry Jus, Potato Terrine, Mange Tout, Charred Spring Onions 19

Rump of Welsh Hill Lamb, Summer Vegetable Ratatouille, Polenta Chips, Olive Jus (g) 19

Herefordshire Sirloin Steak, Rosemary Chips, Pink Peppercorn & Tarragon Butter, Confit Tomatoes (g)
8oz@ 19 10oz@ 23 12oz@ 27

Side of Rosemary Salted Chips, Green Salad, New Potatoes, Seasonal Vegetables @ 3.5 each

All food is freshly prepared and cooked to order. Fish dishes may contain small bones. Game may contain shot. All weights stated are uncooked weights. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy it will be helpful if you could inform staff so that we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service. (v) vegetarian, (d) dairy free, (g) gluten free, (*) please ask staff.