

THE KILPECK INN

SUNDAY LUNCH

2nd DECEMBER

Parsley Root & Celeriac Soup, Sourdough Toast (v)

Rabbit Rillettes, Balsamic Onions, Brioche Toast

Cornish Mussels, Bacon, Sage & Cider Cream Sauce

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

-

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

Roast Loin of Forest Coalpit Farm Rare Breed Pork, Stuffing, Burnt Apple Sauce, Cider Gravy

Roast Haunch of Whitfield Estate Venison, Pear & Parsnip Puree, Red Wine Gravy

Squash & Sage Risotto, Parmesan Crisp (g)(v)

Pan Fried Fillet of Hake, New Potatoes, Spinach, Capers Butter Sauce

-

Espresso Crème Brulee

Tonka Bean Rice Pudding, Apricot, Fig & Apple Compote

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream, Candied Walnuts

Chocolate Fudge Brownie, Vanilla Ice Cream

Apricot Glazed Brioche Bread & Butter Pudding

Affogato (Espresso, Vanilla Ice Cream, 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