

THE KILPECK INN

SUNDAY LUNCH

10th FEBRUARY

Parsley Root & Celeriac Soup, Sourdough Toast

Duck Liver Parfait, Apricot Chutney, Brioche Toast

Mussels, Bacon, Sage, Cider Cream Sauce

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

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

Porchetta of Forest Coalpit Farm Rare Breed Pork, Burnt Apple Sauce, Cider Gravy

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

Pan Fried Fillet of Hake, Brown Butter, Capers, Spinach, New Potatoes (g)

Ricotta Gnudi, Winter Vegetables, Sage Butter, Parmesan (v)

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Rhubarb Crème Brulee

Tonka Bean Rice Pudding, Apricot, Fig & Apple Compote

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

Chocolate Fudge Brownie, Chocolate Rocks, Vanilla Ice Cream

Apricot Glazed Brioche Bread & Butter Pudding

Marsala Semi Fredo, Nut Brittle, Amaretto Apricots

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