

THE KILPECK INN

SUNDAY LUNCH

15th MARCH

Beetroot & Smoked Vodka Soup, Horseradish, Sourdough Toast (v)(g*)

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

Pan Fried Duck Livers, Brandy, Pink Peppercorn & Tarragon Cream, Brioche Toast (g*)

Mussels, Pancetta, Sage, Cider Cream Sauce, Sourdough Toast (g*)

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Roast Topside of Herefordshire Beef, Yorkshire Pudding, Red Wine Gravy, Horseradish Cream (g*)

Roast Loin of Forest Coalpit Farm Rare Breed Pork, Burnt Apple Sauce, Sage Stuffing, Cider Gravy (g*)

Roast Haunch of Whitfield Estate Venison, Chestnut & Rosemary Stuffing (g)

Pan Fried Fillet of Salmon, Sautéed Potatoes, Baby Spinach, Herb & Caper Dressing (g)

Roast Butternut Squash & Sage Risotto (g)(v)

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Tonka Bean Rice Pudding, Fig & Apricot Compote (g)

Chocolate Fudge Brownie, Chocolate Rocks, Vanilla Ice Cream

Sticky Toffee Pudding, Clotted Cream, Candied Walnuts

Vanilla Panna Cotta, New Season Rhubarb, Gingernut Crumb (g*)

Apricot Glazed Brioche Bread & Butter Pudding

Affogato (Espresso, Vanilla Ice Cream, Rosemary Biscotti) (g*)

1 Course £15

2 Courses £20

3 Courses £25

Service is not included but is at your discretion

www.kilpeckinn.com

(g*) can be made gluten free