

# THE KILPECK INN

## M E N U

### STARTERS

- Focaccia, Olives, Olive Oil & Balsamic (v) 5
- Beer Battered Dill Pickles, Mustard Mayo 4.5
- Celeriac & Apple Soup, Crispy Sage, Hazelnut, Sourdough Toast (v) 6
- Sautéed Wild Mushrooms, Garlic & Parsley Butter, Sourdough Toast (v) 7
- Twice Baked Hereford Hop Souffle, Apple, Cobnuts (v) 8
- Whitfield Estate Pheasant Breast, Smoked Potato Croquette, Beetroot Puree, Blackberry Jus 8
- Scallops, Celeriac & Almond Puree, Apple Tartar, Spiced Anchovy Crumb 10

### MAIN COURSES

- Braised Chicory, Perl Las & Walnut Tart, Seasonal Leaves (v) 13
- Chickpea & Spinach Fritters, Beetroot Ketchup, Cucumber & Coriander Raita (v)(g) 13
- Handmade 8oz Kilpeck Burger, Brioche Bun, Apple & Fennel Coleslaw, Smoked Bacon, Cheese, Rosemary Salted Chips (d)(g\*) 14
- Sirloin Steak Sandwich, Charred Onions, Watercress, Mustard Mayo, Rosemary Salted Chips (d) 15
- Beer Battered Fillet of Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips (d) 15
- Poached Fillet of Salmon, Pak Choi, Coconut & Lime Sauce (g) 18
- Forest Coalpit Farm Rare Breed Pork Chop, Braised Lentils, Saffron Aioli, Chimichurri (g) 19
- Duck Breast, Celeriac & Bay Puree, Garlic Sprouting Broccoli, Butternut Squash, Golden Sultanas, Whisky Jus (g) 22
- Monkfish Tail, Prosciutto, Crab & Saffron Risotto, Samphire, Sea Purslane (g) 24
- Herefordshire Sirloin Steak, Rosemary Salted Chips, Garlic Mushroom, Confit Tomatoes (g)(d)  
8oz @ 21 - 10oz @ 24 - 12oz @ 27  
(Add Peppercorn Sauce @ 2)
- Side of Rosemary Salted Chips, Onion Rings, Green Salad, Purple Sprouting, New Potatoes @ 4 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.