

THE KILPECK INN

SUNDAY LUNCH

1st NOVEMBER

Roasted Butternut Squash & Cumin Soup, Sourdough Toast (v)(g*)

Whitfield Estate Pheasant Breast, Puy Lentils, Blackberry Jus (g)

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

Braised Chicory, Perl Las & Walnut Tart (v)

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

Roast Haunch of Whitfield Estate Venison, Chestnut & Rosemary Stuffing

Slow Roasted Pork Belly, Burnt Apple Sauce, Cider Gravy (g*)

Poached Fillet of Salmon, Pak Choi, Coconut & Lime Sauce (g)

Autumn Vegetable & Goats Cheese Wellington (v)

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Chocolate Fudge Brownie, Chocolate Rocks, Vanilla Ice Cream

Sticky Toffee Pudding, Clotted Cream, Candied Walnuts

Vanilla Panna Cotta, Blackberries, Gingernut Crumb (g*)

Tonka Bean Rice Pudding, Fig & Apricot Compote

Apple & Cinnamon Crumble, Vanilla Ice Cream

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

1 Course £16

2 Courses £21

3 Courses £26

Service is not included but is at your discretion

www.kilpeckinn.com

(g*) can be made gluten free