

THE KILPECK INN

M E N U

STARTERS

Focaccia, Olives, Olive Oil & Balsamic Vinegar (v)(d) 5.5

Pickled Quails Eggs, Celery Salt (v)(g) 5

Goats Cheese & Spinach Croquettes, Roasted Red Peppers (v) 5

Chestnut Mushroom & Vanilla Soup, Sourdough Toast (v)(g*) 6

Mussels, Cider, Pancetta, Sage, Sourdough Toast (g*) 9

Wild Mushrooms, Baked Parmesan Polenta, Herbs (v) 9

Whitfield Estate Pheasant Breast, Smoked Potato Croquette, Beetroot Puree, Blackberry Jus (d) 9

MAIN COURSES

Roast Crown Prince Squash & Sage Risotto (v) (g) 13

Caramelised Onion, Purple Sprouting Broccoli, & Perl Las Cheese Tart, Seasonal Leaves, Pickled Red Onion (v) 13

Handmade 8oz Kilpeck Burger, Brioche Bun, Apple & Fennel Coleslaw, Smoked Bacon, Cheese, Rosemary Salted Chips (d)(g*) 15.5

Beer Battered Fillet of Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips (d) 16

Sirloin Steak Sandwich, Charred Onions, Watercress, Mustard Mayo, Rosemary Salted Chips (d) 16

Rare Breed Pork Belly, Apricot & Apple Stuffed Tenderloin, Mustard Mash, Cavalo Nero, Cider Gravy 19

Pan Fried Fillet of Sea Bream, Puy Lentils, Samphire, Lemon & Caper Dressing (g)(d) 20

Duck Breast, Potato Terrine, Balsamic Roasted Shallots, Red Wine Jus (g) 24

Herefordshire Sirloin Steak, Rosemary Salted Chips, Horseradish & Beetroot Slaw, Watercress (g)(d)
8oz @ 24 - 10oz @ 27 - 12oz @ 30

Add Peppercorn Sauce or Garlic Mushroom @ 2

Side of Rosemary Salted Chips, New Potatoes, Green Salad, Seasonal Vegetables @ 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.