

THE KILPECK INN

SUNDAY LUNCH

15 MAY

Pea & Wild Garlic Soup, Sourdough Toast (v)(g*)

Mussels, Pancetta, Sage, Cider, Sourdough Toast

Wye Valley Asparagus, Poached Egg, Parma Ham Crisp

Duck Liver Parfait, Apricot Chutney, Brioche Toast

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

Slow Roasted Belly of Forest Coalpit Farm Welsh Black Pork, Burnt Apple Sauce, Cider Gravy (g*)

Roast Free Range Chicken Supreme, White Wine & Thyme Gravy (g*)

Pan Fried Fillet of Salmon, Cornish Earlies, Monksbeard, Wild Garlic Salsa Verde (g*)

Linguine, Roast Baby Aubergines, Monksbeard, Chilli Oil, Burrata (v)

Vanilla & Buttermilk Panna Cotta, Poached Rhubarb, Ginger Crumb

Apricot Glazed Brioche Bread & Butter Pudding, Vanilla Ice Cream

Chocolate Brownie, Vanilla Ice Cream, Chocolate Rocks

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

Marsala Semifreddo, Herefordshire Strawberries

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

1 Course £17

2 Courses £23

3 Courses £28

Service is not included but is at your discretion

www.kilpeckinn.com

(g*) can be made gluten free