

THE KILPECK INN

SUNDAY LUNCH

12th NOVEMBER

Truffled Cauliflower Soup, Sourdough Toast (v)

Pork & Shallot Terrine, Armagnac Prunes, Brioche Toast

Salmon & Dill Fishcake, Citrus Dressing, Sea Herbs

Whipped Goats Cheese, Limoncello Curd, Beetroot, Walnuts (v)

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Roast Topside of Herefordshire Beef, Yorkshire Pudding, Red Wine Gravy, Horseradish Cream

Roast Loin of Pork, Crackling, Burnt Apple Sauce, Sage Stuffing, Cider Gravy

Roast Haunch of Venison, Parsnips, Red Cabbage, Pan Juices

Roast Butternut Squash Risotto, Herb Crème Fraiche, Crispy Sage, Pine Nuts (v)

Beer Battered Fillet of Hake, Crushed Peas, Chips, Tartar Sauce

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Apple, Prune & Ginger Crumble, Vanilla Ice Cream

Honey Panna Cotta, Vanilla & Orange Figs, Biscotti

Banana & Rum Cheesecake, Honeycomb, Chocolate Rocks

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream

Affogato (Espresso, Vanilla Ice Cream, Rosemary Biscotti)

1 Course £14.50

2 Courses £19.50

3 Courses £24.50

Service is not included but is at your discretion

www.kilpeckinn.com