

# THE KILPECK INN

## SUNDAY LUNCH

19<sup>th</sup> NOVEMBER

Truffled Cauliflower Soup, Sourdough Toast (v)

Rabbit & Quail Egg Scotch Egg, Piccalilli, Dressed Leaves

Gower Mussels, Pancetta, Cider & Sage, Sourdough Toast

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 Dry Aged Pork, Crackling, Burnt Apple Sauce, Sage Stuffing, Cider Gravy

Roast Leg of Welsh Hill Lamb, Braised Red Cabbage, Mint Sauce

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

Chocolate & Walnut Brownie, Vanilla Ice Cream

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](http://www.kilpeckinn.com)