THE KILPECK INN

MENU

STARTERS

Focaccia, olives, olive oil & balsamic (v)(d) 4

Golden beetroot & roast garlic soup, sourdough toast (v)(g*) 5

Wye Valley asparagus, coddled Arlington White hens egg (v) 7

Gower mussels, bacon, cider & sage, sourdough toast (g) 7/12.5

Wood pigeon breast, bacon, black pudding, peas, charred baby gem (d) 8

Pan fried king scallops, cauliflower puree, roast cauliflower (g) 10

Trealy Farm charcuterie, focaccia, pickles (for two) 14

MAIN COURSES

Wild garlic & chestnut mushroom risotto (v)(g) 12

Sirloin steak sandwich, charred onions, watercress, mustard mayo, chips (d)(g*) 12

Handmade 8oz Kilpeck burger, brioche bun, fennel & apple coleslaw, chips (d)(g*) 12

(add cheese/bacon/roast mushroom/black pudding @ 1.00 each)

Beer battered fillet of Cornish hake, crushed peas, tartar sauce, hand cut chips (d) 13

Free range chicken supreme, pancetta, baked Parmesan polenta, roast cherry tomatoes, pesto cream (g) 13

Grilled fillet of stone bass, Gower mussels, saffron cream, samphire, linguine 16

Smoked salt crusted pork belly, puy lentils, caper sauce, pak choi, crispy pigs' ears (g) 17

Rack of Welsh hill lamb, pine nut & wild garlic crust, fondant potato, pea puree, purple sprouting (g) 18

Herefordshire sirloin steak, tarragon & pink peppercorn butter, rosemary salted chips (g)(d*)

80z@ 17 10oz@ 20.5 12oz@ 24

Side of rosemary salted chips, green salad, purple sprouting @ 3 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.