

THE KILPECK INN

SUNDAY LUNCH

7th MAY

Espresso Martini 6.5

Prosecco & Cassis 6

Pickled Quails Eggs, Celery Salt 4.5

Focaccia, Olive Oil, Oak Roasted Balsamic Vinegar, Olives 4

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Golden Beetroot & Roast Garlic Soup, Sourdough Toast (v)(g*) 5

Wye Valley Asparagus, Coddled Arlington White Hens Egg (v) 7

Trealy Farm Charcuterie, Focaccia, Pickles (d) 7

Gower Mussels, Cider, Sage, Pancetta, Sourdough Toast 7

Pigeon Breast, Pancetta, Black Pudding, Peas, Charred Baby Gem (d) 8

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Sirloin of Hereford Beef, Yorkshire Pudding, Red Wine Gravy, Horseradish Cream (g)(d) 15

Roast Loin of Pork, Bramley Apple Sauce, Cider Gravy, Braised Red Cabbage (g)(d) 14

Chestnut Mushroom & Wild Garlic Risotto (v)(g) 12

Beer Battered Fillet of Cornish Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips (d) 12

Fillet of Stone Bass, Gower Mussels, Linguine, Samphire, Saffron Cream (g) 16

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Buttermilk & Vanilla Panna Cotta, Gingernut Crumb, Damson Sorbet 6.5

Raspberry & Lemon Curd Meringue Roulade 6.5

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream 6.5

Espresso Crème Brulée, Triple Chocolate Biscotti 6.5

Limoncello Semi Freddo, Orange Shortbread 6.5

Affogato (Espresso, Vanilla Ice Cream) 3.5

Service is not included but is at your discretion

www.kilpeckinn.com