

THE KILPECK INN

SUNDAY LUNCH

8th OCTOBER

Celeriac, Apple & Parsnip Soup, Sourdough Toast (v)

Chicken, Leek & Tarragon Terrine, Piccalilli

Salt & Pepper Squid, Baby Gem, Garlic & Chive Aioli

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

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

Roast Loin of Pork, Crackling, Bramley Apple Sauce, Black Pudding Bonbon, Cider Gravy

Roast Haunch of Venison, Sweet & Sour Red Cabbage, Parsnip Puree, Pan Juices

Wild Mushroom and Spinach Risotto, Herb Crème Fraiche (v)

Beer Battered Fillet of Cornish Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips

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Plum, Oat & Almond Crumble, Vanilla Ice Cream

Vanilla Crème Brulee, Wild Blackberries, Honeycomb, Shortbread

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