

SUNDAY LUNCH

9th FEBRUARY

Roast Parsnip & Parmesan Soup, Parsnip Crisps, Sourdough Toast (v)(g*)

Wild Mushrooms, Garlic & Parsley Butter, Sourdough Toast (v)(g*)

Rabbit & Pistachio Terrine, Peach Chutney, Brioche Toast

Mussels, Pancetta, Sage, Cider Cream Sauce, Sourdough Toast (g*)

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Roast Topside of Herefordshire Beef, Yorkshire Pudding, Red Wine Gravy, Horseradish Cream (g*)

Roast Loin of Forest Coalpit Farm Rare Breed Pork, Burnt Apple Sauce, Sage Stuffing, Cider Gravy (g*)

Roast Haunch of Whitfield Estate Venison, Chestnut & Rosemary Stuffing (g)

Pan Fried Fillet of Salmon, Sautéed Potatoes, Baby Spinach, Green Sauce (g)

Tagliatelle, Spinach, Sun Dried Tomatoes, Pine Nuts, Crème Fraiche (v)

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Tonka Bean Rice Pudding, Fig & Apricot Compote (g)

Chocolate Fudge Brownie, Chocolate Rocks, Vanilla Ice Cream

Sticky Toffee Pudding, Clotted Cream, Candied Walnuts

Vanilla Panna Cotta, New Season Rhubarb, Gingernut Crumb

Apricot Glazed Brioche Bread & Butter Pudding

Affogato (Espresso, Vanilla Ice Cream, Rosemary Biscotti) (g*)

1 Course £15

2 Courses £20

3 Courses £25

Service is not included but is at your discretion

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(g*) can be made gluten free