

THE KILPECK INN

We source as much of our food as possible from local suppliers and producers. This way we can guarantee freshness and quality, as well as supporting the local economy and minimising 'food miles'.



Neil Powell Master Butcher
Ewyas Harold

One of the county's finest butchers, sourcing dry aged Herefordshire beef from Willersley Court, Herefordshire & Monmouthshire hill lamb, local free range pork and chicken from Church Hill Farm.



Country Flavours
Preston on Wye

Supply us with high quality free range eggs & preserves, all produced on their own farms.



Alex Gooch Artisan Baker
Hay on Wye

BIA Baker of the Year and winner of BBC Food & Farming Awards Best Producer.
Supplies us with sourdough bread, brioche and focaccia.



Lay & Robson
Wormbridge

One of our nearest suppliers, providing us with smoked Scottish salmon and smoked haddock from a smokehouse in the next door village.



Rowlestone Court Farmhouse Ice Cream
Rowlestone

Make farmhouse ice cream using milk from cows grazed in their own meadows.
No artificial additives, no E numbers, just pure natural ingredients.



Trealy Farm Charcuterie
Monmouth

Charcuterie made using traditional methods of curing, smoking and air-drying.
Winner, Observer Food Monthly Best UK Food Producer.

A Short History of the Inn

The Kilpeck Inn was originally a cottage built around 1650 from stones taken from the local Norman castle when it was broken down during the English Civil War. The recently restored remains of the castle are adjacent to the renowned 12th century Kilpeck church, described by Simon Jenkins as England's most perfect Norman church, which is just 200 yards away from the Inn's front door. The Inn opened as a small village pub, known as the Red Lion, around 1750, and held an important role in village life for over 250 years. In 2005 it closed and following a vigorous 'Save Our Pub' campaign re-opened in May 2010 as The Kilpeck Inn after a major 18-month refurbishment project.