

# THE KILPECK INN

## MENU

### STARTERS

Focaccia, Olives, Olive Oil & Balsamic (v) 4.5

Pickled Quails Eggs, Celery Salt (v) 4.75

Venison Croquettes, Horseradish Mayo 5

Roast Parsnip & Parmesan Soup, Sourdough Toast (v) (g\*) 5.5

Mussels, Pancetta, Sage, Cider Cream Sauce, Sourdough Toast (g\*) 7/12.5

Whitfield Estate Pheasant Breast, Smoked Potato Croquette, Mustard Cream 8

Spinach Mousse, Parmesan Cream (v)(g) 8

Pan Fried Fillet of Mackerel, Rhubarb & Beetroot Ketchup, Fennel, Watercress, New Potatoes (g) 9

Rabbit & Pistachio Terrine, Peach Chutney, Brioche Toast 10

### MAIN COURSES

Handmade 8oz Kilpeck Burger, Brioche Bun, Apple & Fennel Coleslaw, Rosemary Salted Chips (d)(g\*) 13  
(Add Cheese/Bacon/Roast Mushroom/Black Pudding/Duck Egg @ 1.00 each)

Wild Mushroom & Cavalo Nero Risotto, Truffle Oil (v)(g) 13

Ricotta & Parmesan Gnudi, Winter Vegetables, Sage Butter (v) 13

Sirloin Steak Sandwich, Charred Onions, Watercress, Mustard Mayo, Rosemary Salted Chips (d) 14

Beer Battered Fillet of Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips (d) 14.5

Guinea Fowl Supreme, Smoked Pancetta, Roast Root Vegetables, Thyme & White Wine Jus (g) 17.50

Pan Fried Fillet of Sea Bass, Crushed Potatoes, Baby Spinach, Warm Caper & Herb Dressing (g) 18

Slow Roasted Pork Belly, Mustard Mash, Red Cabbage Puree, Cavalo Nero, Cider Gravy (g) 18

Venison Ragù, Pappardelle, Buffalo Mozzarella, Crispy Sage 18

Herefordshire Sirloin Steak, Rosemary Salted Chips, Confit Tomatoes (g)(d)

8oz@ 20 10oz@ 24 12oz@ 28

(Add Peppercorn Sauce or Shallot & Perl Las Sauce @ 1.50)

Side of Rosemary Salted Chips, Onion Rings, Green Salad, Seasonal Vegetables, New Potatoes @ 3.5 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.