

December Lunch Menu 2018

Nibbles

Bread, olives and dipping oils **£5.25**

Bowl of Olives **£3.00**

Devilled whitebait with garlic mayonnaise **£5.95**

Parsnip crisps **£2.95**

Sourdough garlic bread with Parmesan and truffle oil
£3.50

Light lunches and Salads

Smoked pheasant with mango and avocado salad **£6.95**

Partridge breast, smoked streaky bacon lardons and fried quail egg salad **£7.25**

Homemade black pudding, fried duck egg with fried sage and onion **£6.50**

Smoked salmon, crayfish Marie Rose, lemon jelly and dill bread **£7.50**

Smoked haddock and salmon fishcake with poached hens egg and buttered kale **£6.25**

Sandwiches

Brie, smoked bacon and cranberry sauce **£6.50**

Local smoked salmon and cream cheese **£6.25**

Honey roast ham and English mustard **£6.00**

Mature cheddar cheese and red onion **£5.75**

(All served with honey and basil dressed salad and Tyrells crisps)

Main Meals

Gloucester Burger: char-grilled beef burger with Green's Double Gloucester cheese, garlic mayonnaise in a toasted Forest Bakehouse ciabatta roll. Served with salad and skinny fries **£12.50**

Weston's cider battered fish of the day, tartare sauce and hand cut chips **£9.50 / £13.75**

Kilcot Scotch egg with skinny fries, dressed salad and brown sauce **£10.95**

Kilcot pie of the day with creamed potatoes, roast vegetable and seasonal greens **£12.50**

Gloucester Old Spot pulled pork with barbeque sauce, Forest Bake house ciabatta roll, gherkin and tomato, skinny fries **£9.95**

Honey roast dry cure ham with triple cooked chips and fried eggs **£10.50 (g/f)**

Pollack with Chinese five spice, cous cous, apricot, mint, pomegranate, raisin puree **£16.50**

Netherton Farm 28 day matured 8oz ribeye steak with buttered field mushroom and triple cooked chips
£24.95

Peppercorn / blue cheese sauce / Café de Paris butter / Chimichurri **£2.50**

Vegetarian Menu

Starters

Twice baked blue cheese soufflé, pear puree, walnut crumble **£6.75**

Roast parsnip and apple soup with rosemary cheese scone **£6.50** (soup g/f)

Harissa & butternut hummus with flatbread and pomegranate, almond, coriander tabbouleh
£6.95 (vegan, g/f)

Mains

Roast Winter squash, sage, hint of chilli, gluten free linguine, spinach **£11.95** (g/f)

Chestnut pastry pie, roasted roots, olive oil mash and braised red cabbage (vegan) **£13.50**

The Kilcot veggie burger; chickpea, kidney bean and pumpkin seed burger with a hint of cumin, coriander and smoked paprika, served with tomato relish in a Forest Bakehouse Ciabatta roll.

Salad and skinny fries. **£12.50** (vegan)

Side Orders

Skinny Fries	£2.95	Cajun Skinny Fries with aioli	£3.50
Roast winter squash with chilli and garlic	£4.00	Sourdough garlic bread with Parmesan and truffle oil	£3.50
Onion Rings	£3.50	Triple cooked Chips- cooked in beef dripping	£4.00
Sourdough garlic bread	£2.95		
Seasonal Vegetables	£3.50		

If you fancy a tipple.....

(Please feel free to ask for Spirits or Wine Menu)

Sparkling Rhubarb Cider- £2.20 for 330ml	Hendricks Gin- £3.70 for 25ml
Sparkling Damson Cider- £2.20 for 330ml	Three Choirs Siegerrebe, produced 2 miles away- £25.95 per bottle
Foxtail Rhubarb & Custard Gin- £4.00 for 25ml	Bagordi Rioja 2015, £17.95 per bottle
Edwards Elderflower Gin- £3.95 for 25ml	

Did you know we have our own bees? The Kilcot Inn, in conjunction with a local friendly beekeeping club has hives near to our reed-bed water recycling system. They are away from the general public as the land is very damp but it is a great spot for our buzzing friends! The honey is available behind the bar to purchase.

Winner of the Taste of Gloucestershire Awards, 'Best Pub,' 2017



All items may contain nuts or other allergens. Please make staff aware of any food allergies or dietary restrictions. Our triple cooked chips and skinny fries are cooked in beef dripping. We can do the skinny fries in rapeseed oil if required. All prices are inclusive of VAT at the current rate.