

The Kilcot Inn

Set Menu

To Start

Soup of the day (v)
Sourdough

Pork Terrine
Piccalilli, honey sourdough

Wye Valley asparagus (gf)
Smoked mackerel pate, garlic Mayo

Black Bomber Soufflé (v)
Pear puree, garlic chives

Main Courses

Beef Brisket (gf)
Roast onion, pancetta, kefir mash

Pork Belly (gf)
Parsnip puree, fermenting pears, jus

Sea Bream (gf)
Wild garlic, turmeric, plum

Spinach Gnocchi (v)
Nasturtium pesto, baby vegetables, garden herbs

Duck
Fondant, rhubarb, cauliflower

*v = vegetarian
ve = vegan
gf = gluten free*

2 Course £21.95

3 Course £25.95

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To Finish

Chocolate Brownie (v)
Walnut crumble, milk ice cream

Sticky Toffee Pudding (v)
Toffee sauce, beer ice cream

Pine Panna Cotta (gf)
Orange & cardamom ice cream

Gingerbread
Lemon & honey sorbet

Ice Cream (gf) (v)
Please ask for today's selection

Cheese Board*
Selection of local cheeses, celery, chutney, biscuits, grapes
** (£1.50 surcharge)*

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