

The Kilcot Inn

Sample A la Carte Evening Menu

To Start

Orange & juniper gravadlax, Cointreau gel & red amarynth **£5.95**

Duck hash, poached egg and Hollandaise sauce **£6.50**

(v) **Hereford Hop souffle** with pear and perry **£6.75**

Hand-dived scallops with buttermilk, mango & kholrabi **£8.50**

Main Courses

With recommended wine pairings - for prices, please ask for a copy of the wine list

(gf) **Honey brined duck breast**, sweet potato, parsnip & pearl barley porridge, blackcurrant foam
£16.95

Marques de Morano Rioja Joven, 2018 (Spain)

8oz Welsh black sirloin, confit tomato, parmesan salad, onion jam & triple-cooked chips **£21.95**

Portillo Malbec, Mendoza 2019 (Argentina)

(v) **Gruyère gnocchi** with beetroot, salsify, purple sprouting & cauliflower puree **£14.95**

Cullinan View Chenin Blanc, 2019 (South Africa)

(gf) **Pan-fried sea trout** with Squid ink pasta, coconut bisque and sea herbs **£16.50**

Picpoul de Pinet, Petite Ronde, 2017 (France)

v - vegetarian

gf - gluten free

ve - vegan

Kilcot inn, Ross Road, Newent, Gloucestershire, GL18 1NA

Tell 01989 720707 Email info@kilcotinn.com web www.kilcotinn.com

All items may contain nuts or other allergens. Please make staff aware of any food allergies or dietary restrictions.

.All prices are inclusive of VAT at the current rate.

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Menu 'du Jour'

To Start

(v) **Stilton & gem lettuce** with candied walnuts, cider celery & croutons **£5.95**

Ham hock terrine with Old Rosie chutney & toasted sourdough **£6.25**

(v) **Soup of the day** with toasted sourdough **£5.95**

Main Courses

With recommended wine pairings - for prices, please ask for a wine list

(ve) **Wild mushroom** and crème fraiche on toasted focaccia **£11.95**
Between Thorns Shiraz, 2018 (Australia)

(gf) **Confit pork belly** with puy lentils, cider apple & parsnip **£14.50**
Antica Chianti Riserva, 2016 (Italy)

(v) **Honey roast squash** with vermicelli, soy & pickled fennel **£13.50**
Daciana Pinot Noir, 2018 (Romania)

Lamb's liver with mustard & pepper sauce, sautéed potatoes, onion & purple sprouting **£13.50**
Marques de Morano Rioja Joven, 2018 (Spain)

Beer-battered haddock with triple-cooked chips, crushed peas & tartare sauce **£14.50**
Waipara Hills Marlborough Sauvignon Blanc, 2017 (New Zealand)

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