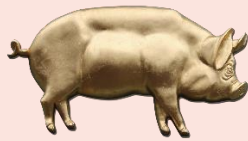


THE PIG



25 MILE MENU

GARDEN BITS - £4.95 each

'0 Mile' Oyster Mushroom Vol Au Vents
Celeriac Remoulade & Blue Cheese Rolls

PIGGY BITS - £4.95 each

Saddleback Crackling & Apple Sauce
Brock Eggs & Colman's Dressing

FISHY BITS - £4.95 each

Portland Crab Fritters
Gentleman's Relish On Toast

GARDEN, GREENHOUSE & POLYTUNNEL
'A Selection Of Plant Based Dishes, Mostly Picked This Morning'

Crispy Berry Hill Purple Sprouting Broccoli
Pickled Garden Chilli Mayo ~~£12~~/£16

Foraged Nettle & Potato Soup
Herb Croutons ~~£8~~

Buffalicious Mozzarella
Smoked Jersey Royals & Leek Vinaigrette ~~£15~~/£19

Chicory & Blue Vinny Salad
Walnuts & Conference Pear ~~£12~~/£17

STARTERS (OR BIGGER!)

New Forest Asparagus
Poached Fluffet's Farm Hen Egg & Hollandaise ~~£15~~

Cured Chalk Stream Trout
Confit Shallots & Pickled Cucumber ~~£14~~/£20

Black Angus Beef Tartare
Fluffet's Farm Hen Egg Yolk & Garden Herb Croutons ~~£18~~

South Coast Mackerel
Beetroot Carpaccio, Pickled Rhubarb & Horseradish ~~£12~~

FOREST & SOLENT

Foraged Wild Garlic Risotto
New Forest Asparagus & Old Winchester ~~£22~~

Tile Barn Farm Pork Chop
Savoy Cabbage & Wholegrain Mustard ~~£30~~

South Coast Gurnard
Sprouting Broccoli & Clam Dressing ~~£28~~

Jim Hooper's Cauliflower Escalope
Pickled Salad & Vegan Butter Sauce ~~£19~~

Medstead Farm Spatchcock Quail
Jersey Royals & Garden Sorrel Dressing ~~£26~~

Kimmeridge Bay Black Bream
Fermented Chard Stalk Sauce ~~£30~~

Goat's Cheese Ravioli Pasta
Chilli & Smoked Beetroot Puree ~~£22~~

Buttermilk Lamb Shoulder
Salt Baked Celeriac & Bacon Lardons ~~£32~~

Solent Plaice
Garden Greens & Mussel Cream ~~£27~~

Black Angus Braised Beef Chuck
Heritage Carrots & Beef Gravy ~~£31~~

GARDEN SIDES - £4.75

Walled Garden Salad
Buttered New Potatoes

Thrice Cooked Chips
Thyme Roasted Beetroot

Tobacco Onions
Roasted Carrots

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. Our Game May Contain Shot
We add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

Kitchen Garden

This is a place that is all about the walled garden... everything is driven by the gardener and forager- they grow and find the food - the chef then makes the menu. The menus will change by the minute depending upon what the forager turns up with or what our kitchen garden team deems to be in perfect condition. Home grown with clarity of flavour, true to the micro seasons and influenced by the forest - these are the drivers of our food style.

Beef

To put some of the best beef in the UK on your plate we have stretched our radius slightly! Our beef is sourced from Irish producer Peter Hannon. Peter dry ages his Glenarm Estate beef in Himalayan pink salt chambers; Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, creating the perfect environment for the ageing process. Over a period of 28-45 days, it concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique, sweet, flavoursome and multi-award winning beef.

Smoke House

Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockenhurst honey, white pepper and lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top quality natural salmon.

Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with lots of specialist plants, some not native to our country. We have heated beds and growing lights to produce the right environment for maximum production.

Fruit Cages

At the rear of the property we have a large fruit cage. This produces an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, red and black currants, green and red gooseberries, kiwi fruits and white strawberries.

Pigs, Chicken and Quails

In the grounds you will find meat pigs and Kune kune who are our resident pet pigs - plus chickens and quails laying eggs daily!

Belu Water

We're proud partners of Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. Half of this goes straight to Belu, a social enterprise that gives 100% of its profit to WaterAid to transform lives worldwide with clean water, so together we can change at least one life every day.

Mushroom House

We grow our own 'zero miles' Oyster mushrooms using sustainable low-tech methods designed by our friends at GroCycle. Our mushrooms are grown on used coffee grounds that would otherwise be thrown away. We make use of a plentiful waste resource which is still packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.



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