

Wholesome & Hearty winter mid-week lunch menu

2 courses £26.50 or 3 courses £29.50

STARTERS

Honey Roasted Parsnips

Blue Cheese Ranch & Pickled Apple

THE PIG'S Ham Hock Terrine

Homemade Pickled Walnuts & Garden Leaves

Smoked South Coast Mackerel Pate

Toasted Sourdough & Garden Pickles

FOREST & SOLENT

Slow Cooked Venison Shoulder

Creamed Polenta & Crispy Shallots

The Pigs Solent Fishcake

Garden Chard & Tartare Sauce

Homemade Dorset Cream Cheese Gnocchi

Romesco Sauce & Pickled Garden Peppers

PUDDINGS

Preserved Dorset Blueberry Flan

Homemade Lemon Curd

Brandy Preserved Cherry Batter Pudding

Meggy Moos Pouring Cream

THE PIG'S Treacle Tart

Dorset Creme Fraiche

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.
We hope you enjoyed the food & service, we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could have done better.

TIPPLES

Pentire Seaward & Tonic,
Alcohol Free, £8.00

Winter Spice Negroni
Infused Sapling, Aperitivo, Campari £14.00

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Sparkling, Wild Idol Rose, England
Alcohol Free Dornfelder/Merlot - £11

Sparkling, THE PIG Reserve, Bee Tree Brut, Sussex,
England, 2019
Classic Cuvée - £15.50

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Aïren Blanco, Wednesday's Domaine
Piquant, La Mancha, Spain (Alcohol Free) 175ml £8.00

The PIG CUT White
Maremma, Tuscany, Italy 125ml £9.75

The PIG CUT Red
Maremma, Tuscany, Italy 125ml £9.75

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Moscato D'astí
Piemonte, Italy 125ml £9.50

Sapling Coffee Espresso Martini
£13