THE PIG

25 MILE MENU

GARDEN BITS - £4.95 each
- Berry Hill Parsnip Crisps
- Carlin Pea Hummus

PIGGY BITS - £4.95 each
- Brook Eggs & Colman's Devils On Horseback

FISHY BITS - £4.95 each
- Fish Fingers & Tartare Sauce
- Smoked Cod's Roe & Croutons

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

- Berry Hill Brussels Sprouts
  Cranberries & Chestnuts £9
- Crown Prince Squash Soup
  Spiced Seeds £8

- Buffalicious Mozzarella
  Spiced Jerusalem Artichokes & Toasted Seeds £15
- Honey Roasted Parsnips
  Blue Cheese Dressing & Toasted Walnuts £12
- Truffled Tunworth
  Stefan's Rye Bread & Borage Honeycomb £11

STARTERS

- Wick Farm Beef Carpaccio
  Wordsworth & Truffle Dressing £16
- Tempus Cured Lomo
  Hispi Cabbage 'Sauerkraut' £12

- Home Smoked Mackerel Pate
  Garden Pickles & Sourdough Toast £12
- Chalk Stream Trout Tartare
  Confit Shallots & Pickled Cucumber £14

FOREST & SOLENT

- Boltardy Beetroot Risotto
  Blue Vinny £22
- Gardener's Vegetable Stew
  Colcannon Mash £22
- Garden Mushroom 'Bolognese'
  Homemade Pappardelle £20

- Tile Barn Farm Pork Loin
  January King Cabbage & Roast Potatoes £28
- Whole Roasted Partridge
  Braised Red Cabbage £26
- Hampshire Pheasant Kiev
  Roasted Swede & Bacon £27

- Black Angus Suet Pudding
  Garden Greens & Red Wine Sauce £28

- Brixham Fillet Of Mullet
  Poole Bay Cockle Dressing £27
- Bert's Gurnard Fillet
  Fermented Chard Stalk Butter Sauce £28
- South Coast Scallops
  Truffle Mash, Bacon & Mushroom Red Wine Sauce £34

GARDEN SIDES - £4.75

- Walled Garden Salad
- Buttered New Potatoes
- Thrice Cooked Chips
  Sprouts, Bacon & Chestnuts
- Tobacco Onions
  Buttered or Steamed Garden Greens

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 menu 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. Homegrown with clarity of flavour, true to the micro-season and influenced by the forest—these are the drivers of our food style.

Beef

To get some of the best beef in the UK, you have to travel abroad for it. Our beef is sourced from Irish producer Peter Hanlon. 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 aging process. Over a period of 30–40 days, it concentrates the flavour of the meat, making it richer and juicier. Our menus are designed to taste at its best in the dish that it is cooked. We produce totally unique, sweet, flavourful and award-winning beef.

Smoke House

Chef Diverse James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Broadchurch 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 colourants, no antibiotics and no artificial flavourings, 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, gooseberries, loganberries and white strawberries.

Pigs, Chicken and Quails

In the grounds you will find most pigs and stray hens who are our resident pet pigs—pigs, chickens and quails laying eggs daily.

Bela Water

We’re proud partners of Bela, serving unlimited Bela filtered still or sparkling water for a small charge per table. Half of this goes straight to Bela, a social enterprise that gives 100% of its profit to Winchell 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 GeoCycle. 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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