

## 'GARDENER'S 25-MILER'

2 Courses £22.50

3 Courses £26.50

Venison 'Biltong' & Pickled Fennel  
Root Veg Sausage Roll

### STARTERS

Berry Hill Farm Cauliflower Soup  
Blue Vinny Crouton

Mr Bartlett's Ham Hock Terrine  
Pickled Walnuts & Coleman's Dressing  
Smoked Chalk Stream Trout  
Celeriac Remoulade & Apple Dressing

### MAINS

Hampshire Root Vegetable Pie  
Garden Greens  
Beaulieu Estate Venison Sausage  
Kalettes, Mashed Potato & Douglas Fir Sauce  
'Macie Louis' Bream  
Beetroot, Leeks & Wild Horseradish Dressing

### SIDES - £3.95 each

Buttered Potatoes

Tobacco Onions

Bashed Neaps

Garden Greens

### WINE

Charming duo, Charles and Ruth Simpson are one of the most exciting wine producers in the UK; only a stone's throw away from THE PIG - at Bridge Place within the 'Wine Garden of England'.

**Chardonnay - Gravel Castle, Simpson's, Kent 2018**

England's answer to Chablis! Granny Smith Apple, Lemon Wax & Honeysuckle

**Pinot Noir - Rabbit Hole, Simpson's, Kent 2018**

Bright & floral with a persistence of red berries

125ml - £6.50 / BTL - £39.00

## PUDDINGS

Treacle Tart

Garden Rosemary Ice Cream

Foraged Damson Gin & Tonic Jelly

Blackberry Sorbet

Howat's Hives Honey Set Cream

Blood Orange

Coffee & Piggy Chocolates - £5.50

## THE PIG BOOK...



The Pig: Tales and Recipes from the Kitchen Garden and Beyond is our first book about all things PIG! It is packed full of simple recipes, kitchen garden tips and tricks, interior inspirations and home-grown how tos - a perfect pressie for PIG aficionados!

An ode to everything we love, throughout the book we celebrate finding, growing and eating good food, drinking great wine, gathering friends around one big table and unwinding in the PIG way.

Get your hands on a copy at Reception or online at [thepighotel.com](http://thepighotel.com)

**£30**

We hope you enjoyed the food and service, we add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it.