'GARDENER'S 25-MILER'

2 Courses £22.50

3 Courses £26.50

Crackling & Apple Sauce Crispy Kale & Par-Cel Salt

STARTERS

Seared Cuttlefish

Rainbow Chard & Burnt Butter Sauce

Devonshire Pigeon

Chinese Artichokes & Game Hollandaise

Frank's Roasted Parnsips

Charred Sprouts, Dukkha Spice & Dijon Dressing

MAINS

Combe Estate Pheasant Leg

Crushed Swede & Red Wine Sauce

'Tredussa' Fillet of Gurnard

Foraged Sea Veg & Wild Herb Butter

Oyster Mushroom Risotto

Crispy Cavolo Nero & Quicke's Cheddar

Gibbon's Farm Tomahawk

Fried Orchard Apples & Mustard Sauce (£5 supplement)

SIDES - £3.95 each

Thrice Cooked Chips

Tobacco Onions

New Potatoes

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

Pínot Noir - Rabbit Hole, Símpson's, Kent 2018

Bright & floral with a persistence of red berries

125ml - £6.50 / BTL - £39.00

PUDDINGS

Bread & Butter Pudding

Bírd's Custard

Chocolate Ginger Slice

Whipped Cream

Infused Gin Jelly

Garden Sorbet

6 Piece Cheeseboard

Celery & Homemade Chutney (£5 supplement)

Coffee & Piggy Fours - £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