

'GARDENER'S 25-MILER'

2 Courses £22.50

3 Courses £26.50

Hampshire Salami & Pickles
Crispy Kale & Par-Cel Salt

STARTERS

Berry Hill Farm Potato & Roast Garlic Soup
Parsley & Lemon Oil
Crispy Purbeck Venison Shoulder
Celeriac 'Slaw' & Crab Apple
Chalk Stream Trout Tartare
Lemon Verbena Yoghurt

MAINS

Dorset Winter Vegetable Stew
Garden Rosemary Dumplings
'Macie Louis' Plaice
Leeks, Greenhouse Kaffir Lime Sauce
B.Curtis Lamb & Bacon Faggot
Bashed Neaps & Pickled Celeriac
'Middle White' Tomahawk Pork Chop
Garden Greens & Mustard Cream Sauce
(£7 Supplement)

SIDES - £3.95 each

Wilja 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

Lenctenbury Blueberry Steamed Sponge

Bird's Custard

Foraged Sloe Gin & Tonic Jelly

Apple Sorbet

918 Coffee Set Milk

Field's Honey Comb

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

£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.