

'GARDENER'S 25-MILER'

2 Courses £22.50

3 Courses £26.50

STARTERS

Black Pepper Cured Doddington Beef Carpaccio

Rocket & Lord of the Hundreds

Home Pickled Herring

Kentish Apple & Potato Salad

Roasted Greenlane Farm Squash

Pumpkin Seed Dressing

GARDEN OF ENGLAND, NORTH SEA & CHANNEL

Slow Braised Featherblade of Red Sussex Beef

Chargrilled Savoy Cabbage

Whole 'Gemini' Plaice

Caper Butter Sauce

Centurion Onion Potato Dumplings

Crispy Purple Sage

Chargrilled Brogdale Pork Tomahawk

Garden Greens, Cider Brandy & Mustard Sauce (£5 Supplement)

SIDES - £3.95 each

Morghew Farm Potatoes

Walled Garden Salad

Steamed Garden Greens

Honey Roasted Piccolo Parsnips

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.

PUDDINGS

Duo of Kentish Cheese

Served with Homemade Crackers & Chutney

Steamed Wooden Spoon Jam Sponge

Birds Custard or Pouring Cream

Trinity Burnt Cream

'Simple as That!'

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

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