

'GARDENER'S 25-MILER'

2 Courses £22.50

3 Courses £26.50

STARTERS

Zero Mile Oyster Mushrooms
Poached Legbar Egg & Bertinet Sourdough
Line Caught Mackerel
Bolder Beetroot & Horseradish
Langley Chase Lambs Liver
Roasted Parsnip & Mustard Osaka

MAINS

Hunstrete Venison Sausage
Celeriac, Apple & Crispy Sage
Looe Harbour Hake Loin
Crown Prince Squash & Parcel Dressing
Jerusalem Artichoke Linguine
Salad Rocket & Crispy Brassicas
Chargrilled West End Farm Pork Tomahawk
Garden Greens, Somerset Cider Brandy & Mustard Sauce
(£5 Supplement)

PUDDINGS

Whitebrush Set Cream
Chocolate Crisp & Whitebrush Syrup

Foraged Sloe Gin Jelly
Longman's Yogurt Sorbet

Blackcurrant Steamed Sponge
Bird's Custard

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.