

## THE PIG



### 25 MILE MENU

#### PIGGY BITS - £3.95 each

Saddleback Crackling & Apple Sauce  
Brock Eggs & Colman's Dressing

#### GARDEN BITS - £3.95 each

Beetroot Hummus & Croutons  
Leek & Mozzarella Croquettes

#### FISHY BITS - £3.95 each

Cod & Salmon Fishcakes  
Grilled Sardines On Toast

### GARDEN, GREENHOUSE & POLYTUNNEL

*'A Selection Of Plant Based Dishes, Mostly Picked This Morning'*

#### Wood Roasted Boltardy Beetroot

Austin Feta, Kale & Walnut Dressing £7/14

#### Sopley Onion Squash

Laverstoke Mozzarella, Nasturtium & Basil Pesto £8/£16

#### Zero Mile Oyster Mushroom Risotto

Tarragon & Shaved Old Winchester £8/£16

#### Alabaster Celeriac

Toasted Hazelnuts & Cider Dressing £7/14

#### White Onion Soup

Hoxton Sourdough Croutons £6/£10

#### Gardeners Autumn Vegetable Pie

Garden Greens £16

### STARTERS (OR BIGGER!)

#### Grilled Solent Mackerel

Beetroot & Garden Apple Slaw, Toasted Almonds £7.50/£15

#### James Golding's Oak Smoked Loch Duart Salmon

Pickled Cucumber & Willy's Cider Dressing £10/£20

*£1 from this dish will be donated to Action Against Hunger's Love Food Give Food campaign (Charity No 1047501)*

#### New Forest Venison Chorizo On Toast

I.O.W. Tomatoes & Lemon Drop Chilli £8/£16

#### A Pinch Of Salt's "Home Grown" Cured Meats

Red Onion Chutney £9/£18

### FOREST & SOLENT

#### Tile Barn Farm Pork Chop

Winterbore Kale & Mustard Sauce £18

#### Lyme Bay Cod Fillet

Rainbow Chard & Chorizo Dressing £21

#### Brixham Scallops

Shallot Puree, Sweetcorn & Padron Salsa £32

#### Longwood Estate Partridge

Celeriac Puree, Baby Salad Onions & Blackberry Sauce £20

#### Whole Poole Bay Plaice

Parcel & Capers Brown Butter £21

#### 35oz Rib Of Beef To Share

Roasted Garlic Mash & Peppercorn Sauce £85

### GARDEN & SIDES - £3.95

Chargrilled Sweetcorn

Walled Garden Salad

Buttered or Steamed Greens

Roasted Beetroot

Buttered New Potatoes

Tobacco Onions

Thrice Cooked Chips

### PUDDINGS - £7.95

#### Set Lemon & Oat Cream

Somerset Cider Brandy Prunes

#### Garden Pear & Almond Trifle

Gabor's Pear Liqueur

Selection of Ice Creams & Sorbets £6.50

#### Charlotte's Apple

Pouring Cream

#### Dark Chocolate Custard

Boozy Sopley Blackberries

Piggy Fours £5.50

#### The Best Hampshire & Dorset Cheeses

Garden Apple, Celery, Homemade Crackers & Chutney

1 Piece £3.75 3 Pieces £8.50 5 Pieces £13.50

*Warning, our game may contain shot!*

*Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements.*

*We add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)*



**Kitchen Garden**

This is a place that is all about the walled garden... everything is driven by the gardener and forager—they grow and find the food – the chef then makes the menu. The menus will change by the minute depending upon what the forager turns up with or what our kitchen garden team deems to be in perfect condition. Home grown with clarity of flavour, true to the micro seasons and influenced by the forest – these are the drivers of our food style.

**Beef**

To put some of the best beef in the UK on your plate we have stretched our radius slightly! Our beef is sourced from Irish producer Peter Hannon. Peter dry ages his Glenasmole Estate beef in Himalayan pink salt chambers; Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, creating the perfect environment for the ageing process. Over a period of 28–45 days, it concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique, sweet, flavoursome and multi-award winning beef.

**Smoke House**

Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockenhurst honey, white pepper and lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top quality natural salmon.

**Greenhouse and Polytunnels**

These act as the nursery as well as a place to experiment with lots of specialist plants, some not native to our country. We have heated beds and growing lights to produce the right environment for maximum production.

**Fruit Cages**

At the rear of the property we have a large fruit cage. This produces an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, red and black currants, green and red gooseberries, kiwi fruits and white strawberries.

**Pigs, Chicken and Quails**

In the grounds you will find meat pigs and Kime kune who are our resident pet pigs – plus chickens and quails laying eggs daily!

**Belu**

Belu doesn't sit within 25-miles of us, however they are well worth stretching our radius for! A British social enterprise, Belu provides us with pure and natural mineral water from Powys in Wales, in glass bottles that are made with 35% recycled glass. All profits and equity from Belu are used to end water poverty; 100% of its profits go to Water Aid, which helps to transform lives worldwide with clean water, decent loos and good hygiene. Since 2010 Belu have raised £4m for Water Aid and have helped to transform 270,000 lives.

**Mushroom House**

We grow our own 'zero miles' Oyster mushrooms using sustainable low-tech methods designed by our friends at GroCycle. Our mushrooms are grown on used coffee grounds that would otherwise be thrown away. We make use of a plentiful waste resource which is still packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.



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