

THE PIG  
*at Bridge Place*



ROOMS &  
KITCHEN GARDEN FOOD

## 25 MILE MENU

### WEDNESDAY 4<sup>TH</sup> NOVEMBER – DINNER

#### PIGGY BITS - £3.95 each

Crackling & Apple Sauce

Chorizo & Bresaola

#### FISHY BITS - £3.95 each

Home Smoked Salmon Pate

Deville Whitebait

#### GARDEN BITS - £3.95 each

"Off The Wall" Pickles

Crispy Oyster Mushrooms

### GARDEN, GREENHOUSE & POLYTUNNEL

"A SELECTION OF PLANT-BASED DISHES, MOSTLY PICKED THIS MORNING"

Thyme Roasted Celeriac

Kentish Blue & Preserved Lemon £7/£14

Paris Market Carrot Soup

Lemon Thyme & Coriander £7

Zero Mile Mushrooms on Toast

Garlic Butter & Rocket £7/£14

Harlequin Squash Risotto

Fennel Tops & Garden Sage £8/£16

### STARTERS (OR BIGGER!)

Cylindra Beetroot & Mackerel Salad

Pickled Onions & Horseradish £8/£16

James Golding's Oak Smoked Loch Duart Salmon

Willy's Cider Dressing £10/£20

Caramelised Heart & Duck Liver Pate

Rhubarb Chutney & Homemade Focaccia £8/£16

Broxhall Farm Overnight Roasted Topside

Mustard Frills & Coleman's £8/£16

### GARDEN OF ENGLAND, NORTH SEA & CHANNEL

Fillet of Gemini Plaice

Brown Cauliflower & Caper Butter £20

Folkestone Market Fish Stew

Smoked Haddock, Pollock, Scallops & Mussels £18

Longland Farm Confit Duck Leg

Cumin Roasted Carrots & Sloe Sauce £18

### GARDEN SIDES - £3.95

Sauteed potatoes

Walled Garden Salad

Eskimo Carrots

Apple Remoulade

Heritage Potatoes

Asterix Celeriac

### PUDDINGS - £7.95

Apple & Blackberry Crumble

Pouring Cream

Lex's Bread & Butter Pudding

Bird's Custard

Black Treacle Tart

Crème Fraiche

Little Branault Pear Trifle

Spiced Syrup & Toasted Almonds

The Best Kentish Cheeses

Garden Apple, Celery, Homemade Chutney & The Captain's Crackers

1 Piece £3.50 3 Piece £8.50 5 Piece £12.50

Tea & Coffee £3.50

Piggy Fours £5.50

Ice Cream £6.50

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.

### Kitchen Garden

We have an obsessive commitment to home grown and local produce at THE PIG at Bridge Place. We celebrate the seasons and use only the best, freshest and most authentic foods and ingredients. Our surroundings influence our food in every way, what cannot be grown in our Kitchen Garden is sourced from within a 25-mile radius.

Everything is driven by our gardener and forager – they grow and find the food – our chef then creates the menu.

Our 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 countryside and coast – these are the drivers of our food style.

### 25-mile menu

Our commitment to a 25-mile menu not only supports our local suppliers, but means we can be 100% honest on the provenance of our ingredients. Our local suppliers are some of the most exciting and inspiring artisan producers out there. Kent's distinctive character and unique combination of agricultural farmland, ancient orchards, newly planted vineyards and history of hop growing, all within casting distance of the sea, means THE PIG at Bridge Place has access to some of the freshest local fish, locally brewed beers, amazing meats, delicious fruit and award-winning English wines in the country!

### Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with lots of specialist plants, as well as unusual and exotic culinary plants. We have heated beds and growing lights to produce the right environment for maximum production.

### Fruit Cages

In the Kitchen Garden you will find our fruit cages. These produce an abundance of fruit for us throughout the year. We crop raspberries, red, black, white and pink currants, green, gold and red gooseberries, chili plants and guavas.

We are also growing espaliered apple trees and fan trained stone fruit trees.

### Smoke House

We smoke our salmon on site in the Smoke House with a blend of our own and local Kentish honey, white pepper, 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.

### 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.

### Figs, Sheep, Chicken and Quails

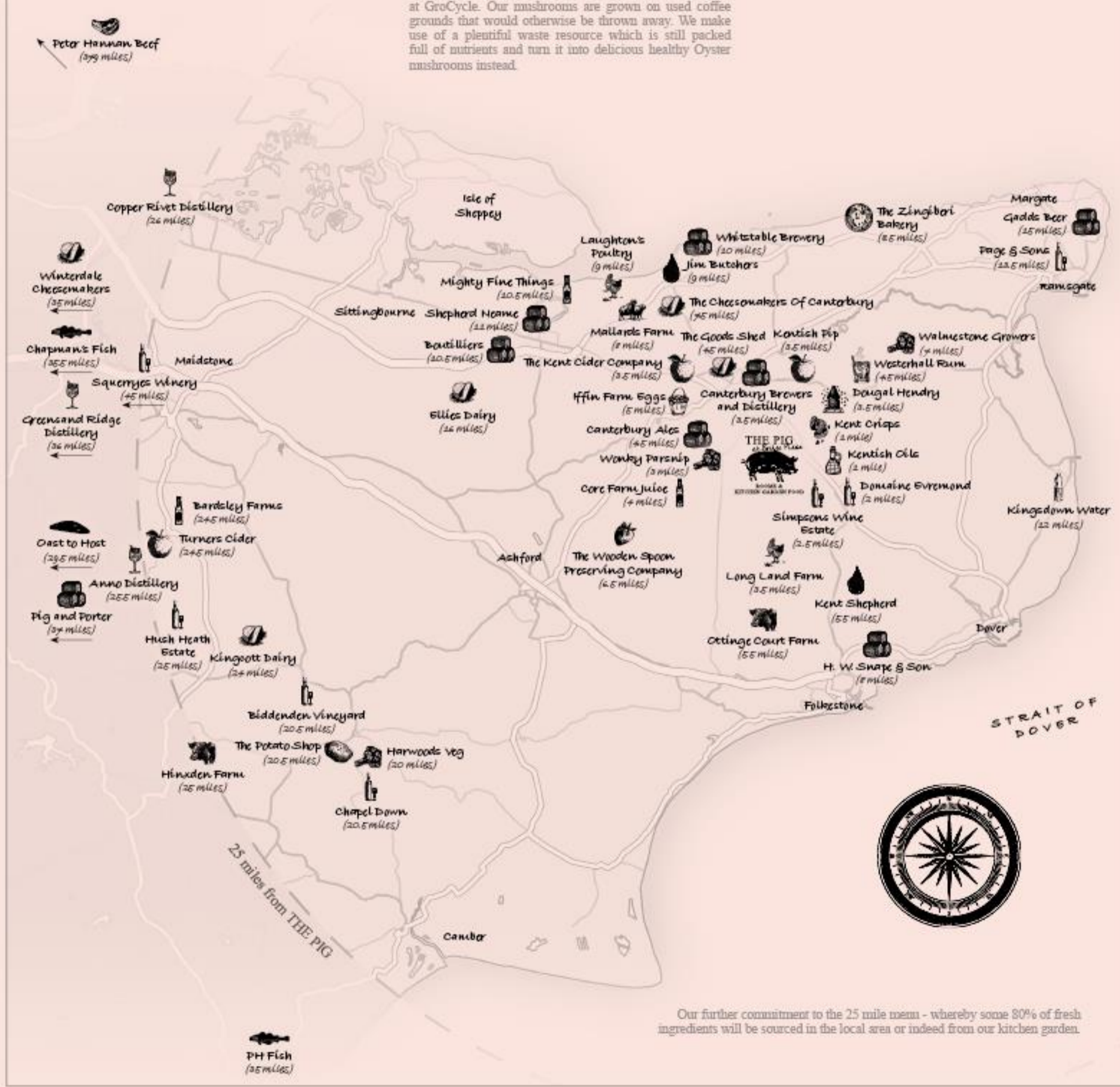
In the gardens you will find our pigs and Romney, or Kent, sheep – plus chickens and quails laying eggs daily!

### 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 Glenarm 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.

### 'Wine Garden of England'

England is one of the most dynamic and fast growing wine regions in the world, with Kent boasting the most favourable climate for viticulture in the country. Seven of Kent's leading wine producers have teamed up to create the 'Wine Garden of England', a world-class wine trail and visitor experience in Kent. These seven wine producers are a group of industry pioneers, many of who already deliver award-winning wines around the world. Visitors can expect a warm welcome, a choice of premium winery tours, tastings of critically acclaimed still and sparkling wines, and acres of sun-kissed vines. Wine novices and oenophiles alike will learn something new on every visit.



Our further commitment to the 25 mile menu - whereby some 80% of fresh ingredients will be sourced in the local area or indeed from our kitchen garden.