

## THE PIG



### 25 MILE MENU

GARDEN BITS - £4.50 each

Crispy Russian Kale Shoots  
Mushroom Vol Au Vents

PIGGY BITS - £4.50 each

Crackling & Apple Sauce  
Brock Eggs & Colemans Dressing

FISHY BITS - £4.50 each

'Potted' Salmon On Croutons  
Coley & Tartar Sauce

### GARDEN, GREENHOUSE & POLYTUNNEL

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

Jersey Royal Potatoes  
Kale Dressing & Crispy Capers £9

Pea & Asparagus Soup  
Herb Croutons £7/£14

Chargrilled Purple Sprouting Broccoli  
Austen Feta Cheese & Smoked Almonds £10

New Forest Asparagus  
Poached Duck Egg & Herb Mayonnaise £14

### STARTERS (OR BIGGER!)

A Pinch Of Salt's "Home Grown" Cured Meats  
Spiced Rhubarb Chutney £10/£20

New Forest Devilled Beef Kidney  
Sourdough Toast & Pickled Salad £10

Solent Mackerel Tartar  
Pickled Rhubarb & Smoked Yogurt £10

James Golding's Oak Smoked Loch Duart Salmon  
Willy's Cider Dressing & Pickled Cucumber £11/£22

### FOREST & SOLENT

Wild Ramsons Garlic Tagliatelle  
Goats Cheese & Walnuts £19

Spiced Red Fox Bean Stew  
Artichokes & Parsley Dressing £18

Smoked Hodmedod's Quinoa  
Broccoli, Cavolo Nero & Grilled Broccoli £18

Pork Tenderloin  
Crushed Celeriac & Red Wine Sauce £28

Salt Aged Beef  
Please Ask Your Server For Today's Cuts

Cadnam Lamb Barnsley Chop  
Sprouting Broccoli & Green Sauce £28

Chalk Stream Trout Fillet  
Peas, Broad Beans, Bacon & Cockles £26

Cornish Monkfish  
Mussels, Chard & Almonds £34

Whole Lemon Sole  
Hollandaise & New Potatoes £38

### GARDEN SIDES - £4.25

Spiced Savoy Cabbage  
New Season Potatoes

Buttered Or Steamed Garden Greens  
Tobacco Onions

Thrice Cooked Chips  
Walled Garden Salad

*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 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.

**Smoke House**

Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Hampshire 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 Kune kune who are our resident pet pigs - plus chickens and quails laying eggs daily!

**Belu Water**

We're proud partners of Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. Half of this goes straight to Belu, a social enterprise that gives 100% of its profit to WaterAid to transform lives worldwide with clean water, so together we can change at least one life every day.

**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.



Our 25-mile menu means we can be 100% honest about the provenance of our ingredients - at least 80% of fresh ingredients will be sourced in the local area or indeed from our kitchen garden. We use recycled, FSC certified paper and vegetable-based inks. Menus are recycled after use.

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