

25 MILE MENU

We have added a £1 voluntary donation to your bill to help us raise funds to support the important conservation efforts of the Studland Bay Marine Partnership - a collective who are working together to protect Studland Bay's rare seagrass beds, diverse marine life and the resident spiny seahorse population, one of Britain's native seahorse species. We know it is a very personal choice and please do not hesitate to ask us to remove it if you wish.
Funds raised for the Partnership will be via The Seahorse Trust. Registered Charity No. 1086027

GARDEN BITS - £4.95 each
Crispy Oyster Mushroom & Garlic Mayo
Beetroot Hummus & Sourdough Crackers

PIGGY BITS - £4.95 each
BBQ Pork Belly & Pickled Apple
Salami Fritters & Lemon Mayo

FISHY BITS - £4.95 each
Fish Cakes & Tartar Sauce
Potted Chalk Stream Trout on Sourdough

GARDEN, GREENHOUSE & POLYTUNNEL

‘A selection of our plant-based dishes, mostly picked this morning’

Foraged Wild Garlic Soup
Blackmore Vale Crème Fraîche **£8**

Dorset Beetroot & Blood Orange
Rosary Goats Cheese, Mustard Leaf & Seeds **£12**

New Forest Asparagus
Poached Fluffet's Egg & Hollandaise Sauce **£15**

I.O.W Vine Tomatoes
Hemmingway Cheese, Coriander & Preserved Elderflower **£13**

STARTERS (OR BIGGER!)

Tempus Spiced Coppa
Hispi Cabbage ‘Slaw’ & Creme Fraîche **£13**

Whole Grilled Cornish Sardines
Three Corner Garlic Butter & Lemon **£12/£20**

Gold Priory Angus Beef Fillet Carpaccio
Mushroom Ketchup, Rocket & Hardys Chesse **£18**

Portland Crab Bake
Coastal Cheddar Crumb & Garden Pickles **£17**

Cured Jurassic Coast Black Bream
Lemon Drop Chilli Vodka, Sour Cream & Pickled Fennel **£14**

PURBECK & COAST

Berry Hill Purple Sprouting Broccoli
Polenta, Garden Nettle & Hazelnut Dressing **£21**

Little Acorn Farm Pork Loin
Garden Green & Pickled Rhubarb Dressing **£28**

South Coast Pollock
Braised Beans, Nduja & Garden Pak Choi **£28**

Oyster Mushroom Risotto
Foraged Wild Garlic & Old Winchester **£19**

Jim Adami's Pigeon Breasts
Roasted Beetroot & Elderberry Sauce **£26**

Thornback Ray Wing
Pickled Chard & Brown Butter **£30**

Whey Roasted Cauliflower Steak
Spiced Oats & Seeds, Garden Chard & Bread Sauce **£18**

B Curtis Lamb & Bacon Faggots
Champ Mash & Rosemary Sauce **£25**

‘New Dawn’ Silver Mullet Fillet
Berry Hill Leeks & Fish Sauce **£27**

Portland Dressed Crab
Thrice Cooked Chips, Salad & Marierose Sauce **£28**

GARDEN SIDES - £4.75

Garden Salad & Toasted Seeds
Thrice Cooked Chips

Buttered New Potatoes & Three Corner Garlic
Buttered Garden Greens

Bashed Neeps
Tobacco Onions

*Please speak to our restaurant manager if you have any questions about the menu, allergies, dietary requirements or calorie content. Our Game May Contain Shot
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)*

THE PIG-on the beach is lucky to be tucked away on the coastline of this historic corner of Dorset. We are spoilt with amazingly fresh seafood and award-winning meats and cheeses, as well as fantastic local breweries.

With an obsessive commitment to home grown produce and a serious love of all-things local, the garden and kitchen teams work hand in hand to create our 25-mile menu, which is supported by passionate local farmers and small producers, who supply anything that we cannot grow, catch or produce ourselves.

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 creates the menu. The menus change 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 - these are the drivers of our food style.

Greenhouse

This acts 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.

Pigs, Sheep, Chickens and Quails

In the grounds you will find pigs and sheep - plus chickens and quails laying eggs daily!

Smoke House

The kitchen is run by our talented Head Chef James Shadbolt and overseen by Chef Director James Golding, who has been smoking his own salmon at THE PIG Smoke House. Our salmon comes from Loch Duart, Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. We've chosen this Certified Freedom Food because it's from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top quality natural salmon. We cure it in a blend of Field's Dorset honey, lemon, white pepper, sea salt and sugar and then smoke over local oak.

We also smoke our own salt for the restaurant tables, various fish, chillies, meats, herbs and even butter!

Foraging

Foraging is an exploration into finding, identifying and collecting wild edible food. Our resident forager, Giuseppe Sinaguglia spent his childhood collecting wild food in Sicily before moving over here and carrying on his passion of cooking and foraging. Giuseppe works alongside the natural landscapes of the Isle of Purbeck, from the seashore and into the forests around THE PIG - on the beach. Collecting wild salads, seaweeds and vegetables in spring through to nuts, berries and mushrooms in the autumn. Giuseppe finds the food, James and the team create the menu.

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.



Our 25-mile menu means we can be 100% honest about the provenance of our ingredients – at least

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