

# 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

Roast Pepper Hummus & Herb Flat Bread  
Garden Radish & Coriander Mayo

## PIGGY BITS - £4.95 each

Sausage Rolls & Mustard Mayo  
Pannage Air Dried Ham & Pickles

## FISHY BITS - £4.95 each

Fish Fingers & Rubies Ketchup  
Salt & Pepper Mullet Tails & Garlic Mayo

## GARDEN, GREENHOUSE & POLYTUNNEL 'A selection of our plant-based dishes, mostly picked this morning'

Garden Pea Soup  
Garden Nettle & Mint Dressing **£10**

Heritage Beetroot Carpaccio  
Garden Rocket Creme Fraiche & Pumpkin Seed Crumb **£11**

Chargrilled Isle of Wight Aubergine  
Minted Soya Yoghurt, Spiced Hazelnut & Seeds **£12**

Isle Of Wight Beefsteak Tomato  
Buffalicious Mozzarella, Wild Garlic Oil & Oregano **£13**

Andrew Carlyle's Asparagus  
Poached Hen's Egg & Hollandaise Sauce **£15**

## STARTERS

Ruby Red Beef Tartare  
Burford Brown Egg Yolk & Sourdough Crostini **£16**

James Golding's Hot Smoked Chalk Stream Trout  
Pickled Cucumber & Willy's Cider Dressing **£16**

Cured Jurassic Coast Mackerel  
Wood Roasted Fennel & Rhubarb **£12**

Portland Crab on Sourdough Toast  
Pickled Fennel & Nduja Oil **£18**

## PURBECK & COAST

Chideock King Oyster Mushrooms  
Romesco Sauce & Hodmedods Quinoa **£23**

Little Acorn Farm Pork Shoulder  
Bramley Apple Ash Salsa & Beetroot Leaves **£26**

'Macie Louis' Sea Bass  
Foraged Sea Beets & Wild Fennel Dressing **£34**

Book & Bucket Wilde Gnocchi  
Asparagus, Broad Beans & Peas **£24**

Jim Adam's Pigeon Breast  
Hispi Cabbage, Oyster Mushrooms & Smoked Bacon **£27**

South Coast Pollock  
Crushed Peas & Hazelnuts, Roast Lemon Butter Sauce **£28**

Heritage Tomato Tart  
Garden Marjoram & Olive Brined Feta **£26**

Chargrilled 12oz Rump Steak  
Thrice Cooked Chips, Salad & Bearnaise Sauce **£32**

Whole Poole Bay Plaice  
Caper & Wild Garlic Butter Sauce **£30**

Venison Shoulder Pappardelle  
Isle of Wight Tomatoes & Parcel **£28**

## GARDEN SIDES - £4.75

Garden Salad & Seeds  
Thrice Cooked Chips

Buttered New Potatoes & Fennel Tops  
Buttered Garden Greens

Tobacco Onions  
Thyme Roasted Beetroot

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 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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