



25 MILE MENU

GARDEN BITS - £4.95 each	PIGGY BITS - £4.95 each	FISHY BITS - £4.95 each
Mushroom Vol-au-Vents	Smoked Bacon Risotto Balls	Fish Popcorn & Tartare Sauce
Kamil's Garden Pickles	Honey Mustard Chipolatas	Smoked Mackerel Pate

GARDEN, GREENHOUSE & POLYTUNNEL

"A Selection of Plant-Based Dishes, Mostly Picked This Morning"

Lemon Thyme Roasted Beetroot Golden Cross & Horseradish Cream <b>£12/£24</b>	Rossa Chicory & Brighton Blue Salad THE PIG CUT Poached Pears & Toasted Walnuts <b>£12</b>
Kitchen Garden Oyster Mushrooms Wild Rocket & SØDT Toast <b>£10</b>	Confit Spiced Carrot & Slipcote Goat's Cheese Munneries Apples, Celery & Coriander Salad <b>£11</b>

STARTERS (OR BIGGER!)

A Pinch of Salt 'Homegrown' Cured Meats Kamil's Pickles & Red Onion Jam <b>£12</b>	Zero Mile Ham Salad Kamil's Sauerkraut & Colman's Dressing <b>£12</b>
James Golding's Hot Smoked Chalk Stream Trout Pickled Cucumber & Willy's Cider Dressing <b>£14</b>	Curried Brighton Market Fishcake Garden Leaves & Dill Mayo <b>£11/£22</b>

SOUTH DOWNS MEETS THE SEA

Basil Mint & Garden Pea Risotto Old Winchester & Rapeseed Oil <b>£11/£22</b>	Roasted Cornfed Chicken Breast Crushed New Potatoes & Mushroom Sauce <b>£28</b>	'Clar Inis' Pan Fried Ray wing Breakfast Radishes & Garden Peas <b>£30</b>
Homemade Crispy Gnocchi Caramelised Onion & Oyster Mushrooms <b>£24</b>	Scott's Free Range Pork Loin Garden Greens & Wholegrain Mustard Sauce <b>£27</b>	'Britannia' Day Boat Huss 'o'Mile Spring Salad & Hollandaise <b>£29</b>
New Season Rogate Asparagus Poached Hen's Egg & Brown Butter Hollandaise <b>£13/£26</b>	Trenchmore Beef Cottage Pie Mash Top & Creamy Leek <b>£27</b>	'Columbus' Fillet of Cod Belton Leeks & Crispy Chorizo <b>£31</b>

GARDEN SIDES - £4.75

Kamil's Everything Salad	Buttered Garden Greens	Herb New Potatoes
Honey Roasted Carrots	Thrice Cooked Chips	Tobacco Onions

### Kitchen Garden

The mature walled Kitchen Garden is over an acre, certainly one of our biggest. Our garden team have been busy planting, experimenting and unearthing it's history - including an established orchard avenue of old espaliered apple and pear trees and Victorian greenhouses that are now also the walkway to our Potting Shed Treatment Rooms.

Kamil, our Head Chef and his brigade work hand in hand with the Kitchen Gardeners to create our 25-mile menu - daily garden pickings and produce from local farmers, small producers and fishermen who supply anything that we cannot.

Our fresh Kitchen Garden food, true to the seasons and influenced by our surroundings with a real focus on simple flavours.

### Greenhouses & Polytunnels

Our two Victorian greenhouses together with our polytunnels and our nurseries are also a place to experiment with lots of specialist plants. We have heated beds and growing lights to produce the right environment for year-round production.

### Smoke House

We smoke our salmon on site using the Smoke House in the Kitchen Garden with a blend of 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 salmon.

### Mushroom House

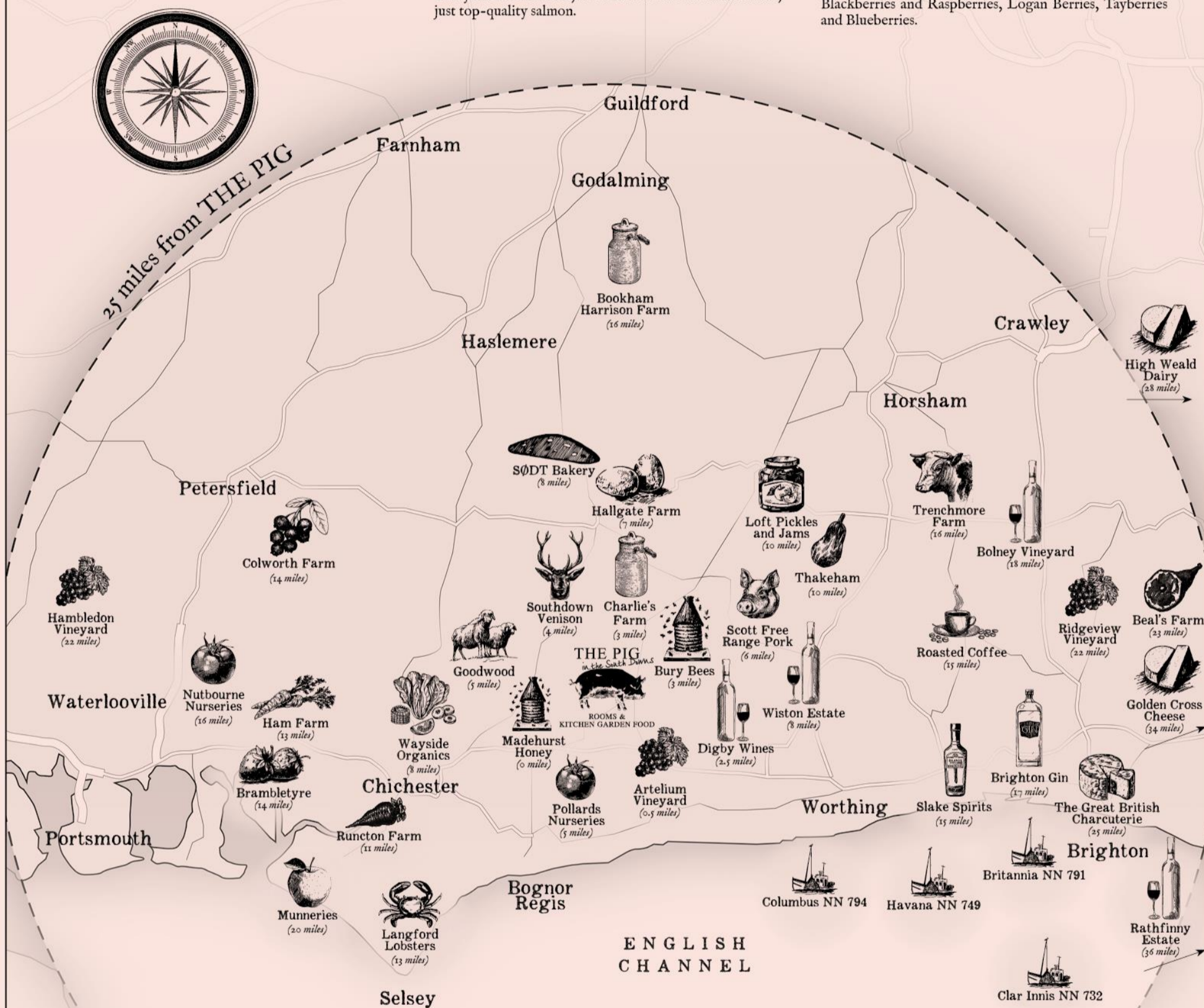
Our Kitchen Garden team maintain and upkeep our mushroom house, complete with its own viewing window. We love oyster mushrooms, but we plan to have a go with all sorts of varieties!

### Orchard

The Orchard and walled garden has a mix of old English Apple trees including Newton Wonder, Cox's Orange, Russet, King Acre Pippin, Adam's Permain, Lord Hinlip and Blenheim Orange, as well as an established Kiwi tree!

### Fruit Cages

Our fruit cages will produce an abundance of fruit throughout the year. We will crop a mixture of Blackcurrants, Redcurrants and Whitecurrants, Gooseberries, Blackberries and Raspberries, Logan Berries, Tayberries and Blueberries.



### Sheep, Pigs, Chicken and Quails

In our fields, you will find our small flock of Southdown sheep grazing the pastures and our pigs doing what pigs do best, wallowing. Plus, chickens and quails laying eggs daily!

### Vineyard

In a first for THE PIG, 4000 vines of Chardonnay, Pinot Noir and Pinot Meunier have been planted to create our very own Sussex vineyard that will be in full view of the restaurant - we are hoping for our first harvest in 2022.

### Nuttery

We have also created THE PIG's very first Nuttery. Planting 3-year-old nut trees that when they flower will produce Cobnuts, Almonds, Walnuts, and Sweet Chestnuts.

### 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.

### The South Downs National Park Dark Sky Reserve

The South Downs National Park was awarded International Dark Sky Reserves (IDSR) status in 2016 for possessing an exceptional quality of starry nights and having a nocturnal environment that is specifically protected for its scientific, natural, educational, cultural, heritage and public enjoyment. This status will ensure our region's light pollution remains under control.

The natural circadian rhythm of light and darkness created by the sun, moon and stars allows our wildlife to live out their natural behaviour, undisturbed by man-made light, meaning that many parts of the National Park are now havens for wildlife. In our buildings, Kitchen Garden and grounds we have installed bat boxes, Swallow, Swift and House Martin boxes, Songbird boxes, Hedgehog houses and Dominic boxes.

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.

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements or calorie content.

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.