THE PIG

25 MILE MENU

GARDEN BITS - £4.95 each
- Padron Peppers
- Pea & Mint Hummus

PIGGY BITS - £4.95 each
- Crispy Ham Hook & Colmans Dressing
- Saddleback Crackling & Apple Sauce

FISHY BITS - £4.95 each
- Smoked Trout Paté
- Smoked Cod Roe & Croutons

GARDEN, GREENHOUSE & POLYTUNNEL
‘A Selection Of Plant-Based Dishes, Mostly Picked This Morning’

- Sopley Charred Tenderstem Broccoli
  - Preserved Chilli Mayo & Toasted Almonds £12
- Alfonso’s Chilled Gazpacho Soup
  - Herb Croutons & Two Fields Olive Oil £9
- Buffaloicious Mozzarella
  - Grilled Apricots, Chilli & Garden Oregano £16
- Garden Oyster Mushrooms On Toast
  - Poached Hens Eggs £14

STARTERS

- Devilled Lamb Kidney’s
  - Sourdough Toast £14
- THE PIG’s ‘Homegrown’ Cured Meats
  - Apple & Cider Brandy Chutney & Garden Pickles £14
- Grilled Poole Bay Mackerel
  - Garden Cucumber & Lemon Verbena Dressing £14
- James Golding’s Hot Smoked Chalk Stream Trout
  - Pickled Rock Samphire & Willy’s Cider Dressing £14

FOREST & SOLENT

- Hampshire Romero Pepper
  - Smoked Quinoa & Romesco Sauce £20
- Summer Vegetable Pappardelle
  - Old Winchester Cheese Shavings £22
- Blackmore Vale Cream Cheese Gnocchi
  - I.O.W. Aubergine & Tomato Dressing £22
- Portland Crab Risotto
  - Pickle Fennel £28
- Poole Bay Gurnard
  - Garden Agretti & Runner Beans £28
- Brixham Monkfish Tail To Share
  - I.O.W Tomatoes & Pickled Gooseberry Dressing £60
- Hannan’s 1oz Salt Aged Sirloin Steak
  - Three Cooked Chips & Walled Salad £38

HANNAN’S 10oz Salt Aged Sirloin Steak
- Three Cooked Chips & Walled Salad £38

GARDEN SIDES - £4.75

- Tobacco Onions
- Buttered New Potatoes
- Roasted Golden Beetroot
- Walled Garden Salad
- Three Cooked Chips
- Steamed Or Buttered Garden Greens

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. 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)
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 menu will change by the minute depending upon what the forager turns up with or what our kitchen garden team�� access to be in perfect condition. Home grown with clarity of flavour, true to the micro season and influenced by the forest—these are the drivers of our food style.

Beef
To get the best beef in the UK, you have to stretch our audit nightly! Our beef is sourced from local producers. Peter Harman, from the Dry aged beef in the Himalayan pink salt chambers. This salt is vacuum sealed in terms of purity and its amino-enhancing qualities, creating the perfect environment for the ageing process. Over a period of 30 days, it concentrates the flavour of the meat, seals the natural juices and pushes the air in the room, producing tender, meaty, sweet, flavoursome and melt-in-the-mouth beef.

Smoke House
Chef Director James Gedling has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brodick Karrion honey, white pepper, 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, it is all the salmon we serve comes from a sustainable and well-managed source. No synthetic colourants, no antibiotics and no antihistamines, 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 this country. We have heated beds and growing lights to produce the right environment for sustainable production.

Fruit Cages
As the end of the property we have a large fruit cage. This produces an abundance of fruit for us throughout the year. We grow blackberries, quantities of raspberries, red and black currants, goose and red gooseberries, kiwi fruits and white strawberries.

Pigs, Chicken and Quails
In the gardens you will find our resident pot pig—pigs, chickens and quails laying eggs daily!

B Veal Water
We are proud partner of Bela, serving filtered still or sparkling water for a small charge every time. Half of this goes straight to Bela, a social enterprise that gives most of its profit to Wundah pa-trainees lives worldwide with clean water. So together we can change at least one life every day.

Mushroom House
We grow our own house mushrooms using sustainable low-tech methods designed by our friends at EcoCycle. Our mushrooms are grown on used coffee grounds that would otherwise be thrown away. We make use of a plentiful waste resource which is well packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.

We use recycled FSC certified paper and vegetable-based ink. Menus are recycled after use.