25 MILE MENU

GARDEN BITS - £4.95 each
- Garden Padron Peppers
- Pickled Quails Eggs
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PIGGY BITS - £4.95 each
- Crispy Ham Hook & Colmans Dressing
- Saddleback Crackling & Apple Sauce

FISHY BITS - £4.95 each
- Devilled Sardines & Tartare Sauce
- 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
- Buffalicious Mozzarella
  Grilled Apricots, Hazelnuts, Chilli & Garden Oregano £16
- Shaved Garden Courgette
  Goat’s Curd & Sourdough Toast £14

STARTERS

- Devilled Lamb Kidney’s
  Sourdough Toast £14
- Grilled Poole Bay Mackerel
  Garden Cucumber, Confit Shallot & Dill Dressing £14
- The Pig’s ‘Homegrown’ Cured Meats
  Apple & Cider Brandy Chutney & Garden Pickles £14
- James Golding’s Hot Smoked Chalk Stream Trout
  Cucumber & Willy’s Elder Dressing £14

FOREST & SOLENT

- IOW Aubergine ‘Escalope’
  Garden Padron Dressing & Romesco Sauce £22
- Summer Vegetable Pappardelle
  Old Winchester Cheese Shavings £24
- Blackmore Vale Cream Cheese Gnocchi
  Garden Basil Pesto & Pickled IOW Tomatoes £20
- Corhampton Pigeon Breasts
  Braised Radicchio, Plum Sauce & Crispy Shallot £26
- Hannan’s 10oz Salt Aged Sirloin Steak
  Thrice Cooked Chips & Walled Salad £38

GARDEN SIDES - £4.75

- Tobacco Onions
- Roasted Beetroot
- Thrice Cooked Chips
- Buttered New Potatoes
- Garden Tomato Salad
- Steamed Or Buttered Garden Greens
Smoke House

Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockenhurst 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 Fed. We can be sure that the salmon we serve come from a sustainable and well managed source. No synthetic colours, no antibiotics and no antibiotics, just top quality natural salmon.

Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with less of specialist plants, some not native to our country. We have heated beds and growing flats to produce the right environment for summer 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 raspberry, red and black currants, goose and red gooseberries, kiwi fruits and white strawberries.

Mushroom House

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

Pigs, Chicken and Quails

In the grounds you will find our resident pig and some hens who are one resident pot pig - plus chickens and quails laying eggs daily!

Bela Water

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