



25 MILE MENU

PIGGY BITS - £3.95

Mr. Bartlett's Salami & Pickles
Karma Ham Fritters

FISHY BITS - £3.95

Pollock Fingers & Homemade Ketchup
Trout Pate & Croutons

GARDEN BITS - £3.95

Crispy Kale & Seaweed Salt
Deville'd Hen's Eggs

GARDEN, GREENHOUSE & POLYTUNNEL

'A selection of our plant based dishes, mostly picked this morning'

Dorset Celeriac Soup

Sourdough Croutons £7

New Forest Jerusalem Artichokes

Pickled Pear & Hazelnuts £8/£16

Crown Prince Squash

Pearl Barley Stew, Pumpkin Seeds & Cavolo Dressing £15

Marinated Beetroot

Book & Bucket Feta, Clementine & Seeds £8

Garden Cavolo Nero Risotto

Blue Vinny Cheese £8/£16

Honey Glazed Swede

Garden Greens & Peppercorn Sauce £15

STARTERS (OR BIGGER!)

Portland Crab Bake

Coastal Cheddar Crumb & Pickle Salad £8

A Pinch of Salt's "Home Grown" Cured Meats

Dorset Olives, Pickles & Mouli 'Branston' £9/£18

James Golding's Home Smoked Salmon

Pickled Cucumber & Cider Dressing £9/£18

Venison, Smoked Bacon & Prune Terrine

Pumpkin Chutney £8

PURBECK & COAST

Phil Samway's Pork Chop

Bashed Neeps & Crab Apple Sauce £20

South Coast Hake

Cauliflower Puree, Cavolo Nero & Brown Butter £19

Jim Adam's Venison Loin

Honey Glazed Swede & Braised Red Cabbage £26

Chalk Stream Trout

New Potatoes, Garden Herb & Anchovy Dressing £20

Smoked Purbeck Beef Brisket

Horseradish Polenta & Pickled Shallots £20

Studland Bay Turbot

Rainbow Chard & Portland Crab Sauce £34

GARDEN SIDES - £3.95

Garden Salad

Potatoes & Three Corner Garlic

Crown Prince Squash

Spiced Red Cabbage 'Slaw

Thrice Cooked Chips

Thyme Roasted Beetroot

PUDDINGS - £7.95

Dark Chocolate Pot

Lenotbury Blackcurrants & Cocoa Nibs

Bramley Apple & Sultana Crumble

Bird's Custard

Piggy Fours £5.50 ~ Mini Mince Pies £4

Steamed Marmalade Sponge Pudding

Somerset Cider Brandy Sauce

Douglas Fir Gin & Tonic Jelly

Green Apple Sorbet

Garden Inspired Ice Cream & Sorbets

The Best Dorset Cheeses

Garden Apple, Crackers & Chutney

1 Piece £4 3 Pieces £8.50 5 Pieces £13.50

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.