



Feasting Sample Menu Options in The Green Room at THE PIG 2023

To start

**Selection of Piggy, Fishy & Garden Bits
for the table to share**

Main Event

**Tile Barn Farm Pork Belly Porchetta Or Rack Of Pork
Red Wine Sauce, Mustard Sauce Or Apple Sauce**

OR

**Thornback Ray Wing
Burnt Butter Sauce**

Pudding

Sharing Sherry Trifle

OR

Sharing Seasonal Fruit Pavlova

OR

Sharing Seasonal Fruit Crumble

£55 Per Person

Add The Fish Option For A Supplement of £15 Per Person





To start

for the table to share

Hampshire Ham Hock Terrine

New Forest Piccalilli & Garden Leaves

Roasted Bolthardy Beetroot

Toasted Hazelnuts & Rosary Goats Cheese

Baked Heritage Carrots

Garden Pesto & Toasted Almonds

Main Event

Buttermilk Marinated Leg Or Rack Of Lamb

Red Wine Sauce Or Mint Sauce

OR

South Coast Side of Hake & Burnt Butter Sauce

Selection Of Seasonal Vegetables & Salad

Pudding

Sharing Valrhona 63% Chocolate Tart

OR

Sharing Seasonal Fruit Pavlova

OR

Sharing Seasonal Fruit Crumble

£65 Per Person

Add The Fish Option For A Supplement of £15 Per Person

Add Piggy, Fishy & Garden Bits For £5 Per Head





**Selection of Piggy, Fishy & Garden Bits
for the table to share**

To start

for the table to share

**Hampshire Ham Hock Terrine
New Forest Piccalilli & Garden Leaves**

**Roasted Bolthardy Beetroot
Toasted Hazelnuts & Rosary Goats Cheese**

**Baked Heritage Carrots
Garden Pesto & Toasted Almonds**

Main Event

**Roast Rump Of Beef
for the table to share**

Grilled Monkfish Tail On The Bone

Selection Of Seasonal Vegetables & Salad

Pudding

Sharing Valrhona 63% Chocolate Tart

OR

Sharing Seasonal Fruit Pavlova

OR

Sharing Seasonal Fruit Crumble

£120 Per Person

