THE PIG

25 MILE MENU

GARDEN BITS - £4.95 each
- Garden Padron Peppers
- Garden Radishes & Garlic Mayo

PIGGY BITS - £4.95 each
- Crispy Pork Belly & Chilli Honey Dressing
- Saddleback Crackling & Apple Sauce

FISHY BITS - £4.95 each
- Devilled Sardines & Tartare Sauce
- Trout Pate & Croutons

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

‘Zero Mile’ Roscoff Onions
Pickled Walnut Ketchup, Garden Fennel Tops & Spiced Seeds £12

Chilled Garden Beetroot & Apple Soup
Apple Dressing £9

BUFFALICIOUS MOZZARELLA
I.O.W Tomatoes & Basil Pesto £16

Shaved Garden Courgette
Goat’s Curd & Sourdough Toast £14

STARTERS

Romsey Ox Heart
Plums, Pickled Crystal Cucumber & Mexican Marigold Crème Fraiche £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 Cider Dressing £16

FOREST & SOLENT

I.O.W Aubergine ‘Escalope’
Garden Padron Dressing & Romesco Sauce £12

Garden ‘Golden Ball’ Risotto
Cave Aged Goats Cheese £14

Blackmore Vale Cream Cheese
Gnocchi
Garden Chive Dressing & Pickled I.O.W Tomatoes £26

Tile Barn Farm Pork Loin
Berry Hill Sweetcorn & Garden Chilli £30

Orchard Farm Braised Lamb Neck
Burnt Tomato Salsa & Mixed Garden Courgettes £28

Corhampton Pigeon Breasts
Garden Beetroot & Pickled Oyster Mushrooms £26

Hanman’s 10oz Salt Aged Sirloin Steak
Three Cooked Chips & Walled Salad £38

PORTLAND CRAB PAPPARDELLE
Pickled Garden Fennel £28

Poole Bay Silver Mullet
Roasted Kohlrabi, Peas & Radishes £28

Whole South Coast Plaice
Brown Butter, Foraged Sea Purslane £30

GARDEN SIDES - £4.75

Tobacco Onions
Buttered New Potatoes

Garden Tomato Salad
Kohlrabi Remoulade

Thrice 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 foragers - they grow and find the food - the chef then makes the menu. The menu will change by the minute depending on what the forager turns up with or what our kitchen garden team decides to be in perfect condition. Flowers grow with clarity of flavour, true to the micro seasons and influenced by the forest - these are the drivers of our food style.

Beef

To put some of the best beef in the UK on your plate we have sourced our radio slightly! Our beef is sourced from Irish producer Peter Hanlon. Peter dry ages his Glenlivet Estate beef in Himalayan pink salt chamber. Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, creating the perfect environment for the aging process. Over a period of 30-45 days, it concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique, sweet, flavourous and multi-award winning beef.

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 farms 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 colourants, no antibiotics and no anti-foulants, 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 our country. We have heated beds and growing lights to produce the right environment for maximum 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 raspberries, red and black currants, goose and red gooseberries, kivi fruits and white strawberries.

Fig, Chicken and Quails

In the grounds you will find our resident pet pigs - plus chickens and quails laying fresh eggs daily.

Beaujolais

We're proud partners of Beaujolais, serving unfiltered, unaged Beaujolais for a small charge per bottle. Half of this goes straight to Beaujolais, a social enterprise that gives 100% of its profit to War Child to transform lives worldwide with clean water, so together we can change at least one life every day.

Mushroom House

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

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 gardens.

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