THE PIG

25 MILE MENU

We have added a £1 voluntary donation to your bill to help us raise vital funds for a charity campaign we feel very strongly about - Love Food Give Food with Action Against Hunger. Through our shared love of food, we can help fight the hunger crisis and help vulnerable communities to build a brighter future. We know it is a very personal choice and please do not hesitate to ask us to remove it if you wish.
Registered Charity No. 1047501

GARDEN BITS - £4.95 each
Eskimo Carrot Hummus
Garden Mushroom Vol Au Vents

PIGGY BITS - £4.95 each
Saddleback Crackling & Apple Sauce
Rosemary Sausage Rolls & Coleman’s

FISHY BITS - £4.95 each
Fish Fingers & Tartare Sauce
Trout Pate & Croutons

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

Grilled I.O.W Purple Sprouting Broccoli
Beetroot Pickled Shallot & Walnut Dressing £11

Garden Leek & Potato Soup
Herb Croutons £8

Buffalicious Mozzarella
Spiced Sopley Farm Squash & Pickled Walnuts £15

Roasted Heritage Carrots
Honey Whipped Goats Cheese & Toasted Hazelnuts £13

STARTERS

Romsey Ox Heart
Par-eel, Shallot, Caper & Wholegrain Mustard Dressing £12

Tempus Cured Meats
Apple & Cider Brandy Chutney & Garden Pickles £14

Poole Bay Mackerel Tartare
Confit Shallot, Garden Apricot Chillies & Pickled Cucamelons £14

Hot Smoked Chalk Stream Trout
Cucumber & Willy’s Cider Dressing £16

FOREST & SOLENT

I.O.W Roasted Cauliflower
Walnut Ketchup & Spiced Toasted Seeds £20

Garden Oyster Mushroom Risotto
Cave Aged Goats Cheese Shavings £24

I.O.W Aubergine Caponata Tart
Garden Herb Dressing £19

Tile Barn Pork Loin
Garden Higa Cabbage & Mustard Sauce £30

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

Corhampton Pigeon Breasts
Garden Beetroot, Celeriac & Foraged Blackberries £26

Hannan’s 10oz Salt Aged Sirloin Steak
Thrice Cooked Chips & Walled Salad £38

River Fowey Mussels
White Wine, Shallots & Garden Chilli £24

South Coast Cuttlefish ‘Bolognese’
Homemade Pappardelle £26

Whole South Coast Plaice
Brown Butter & Garden Agretti £32

GARDEN SIDES - £4.75

Walled Salad
New Potatoes

Thrice Cooked Chips
Steamed Or Buttered Garden Greens

‘Zero Mile’ Bolthardy Beetroot
Sopley Farm Corn On The Cob

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.)
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Kitchen Garden
This is a place that is all about the walled garden... everything is driven by the gardener and forager—hey 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 deems to be in perfect condition. Herbs grown with dignity 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 one supplier slightly! Our beef is sourced from Irish producer Peter Hanlon. Peter dry ages his Glencora Estate beef in Himalayan pink salt chambers, Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, creating the perfect environment for the ageing process. Over a period of 28–45 days, it concentrates the flavour of the meat, seals the natural juices and perfects the air in the room, producing a cut of beef of a certain, sweet, flavourome 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, 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 Food, this is rare that the salmon we serve comes from a remarkable and well managed source. No synthetic colourants, 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 lots of specialist plants, some 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, kiwi fruits and white strawberries.

Figs, Chicken and Quails
In the grounds you will find most pigs and Kune Kune who are our resident pet pigs—plus chickens and quails laying eggs daily!

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

Mushroom House
We grow our own "forest-sourced" Oyster mushrooms using sustainable low-tech methods designed by our friends at GooCycle. Our mushroom 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.