



## 25 MILE MENU

From Monday 4<sup>th</sup> September - Saturday 9<sup>th</sup> September, our Head Kitchen Porter at THE PIG-at Harlyn Bay, Paul, and his trainer Shaun, are taking on the world's toughest mountain race in Wales, The Dragon's Back, to raise funds for Hospitality Action and Action Against Hunger. We are doing lots to get behind them, just ask the teams, but today you could choose to tuck into one of Paul's favourite dishes, inspired by his home country of Romania, and donate £1 to their unbelievable efforts!\*

GARDEN BITS - £4.95 each	PIGGY BITS - £4.95 each	FISHY BITS - £4.95 each
Crispy Cauliflower & Garlic Mayo	Pork Rib Croquette & Plum	South Coast Fish Cakes & Lemon Mayo
Garden Radish & Longman's Butter	Saddleback Crackling & Roasted Apple	Whipped Cod Roe & Grilled Flatbread

### GARDEN, GREENHOUSE & POLYTUNNEL

"A Selection Of Our Plant Based Dishes, Mostly Picked This Morning"

Polytunnel Tomatoes On Toast Lievito Sourdough & Glaston Brick <b>£10</b>	Garden Kohlrabi & Apple Soup Hazelnut & Honey <b>£9</b>
Buffalicious Mozzarella Courgette Jam, Garlic Croutons & Green Tomatoes <b>£14</b>	Roasted Beetroot Salad Raspberry Dressing & Toasted Walnuts <b>£11</b>

### OTHER STARTERS

Carpaccio of Lamb Loin Crab Apple, Capers & Sheep Rustler <b>£15</b>	'Looe Harbour' Mackerel Cucumber Pickles & Charcoal Mayo <b>£13</b>
'Tempus' Cured Meats Garden Pickles, Olives & Plum Chutney <b>£16</b>	Hot Smoked 'Mere Farm' Trout Pickled Cucumber & Charcoal Mayo <b>£15</b>

### THE MENDIP HILLS

Pan Fried Polenta Smoked Almonds, Courgette, and Chargrilled Green Onions <b>£19</b>	12oz Sirloin Steak on the Bone 48 Day Dry Aged, Thrice Cooked Chips, Garden Salad & Peppercorn Sauce <b>£45</b>	Rachael's Way' Whole Lemon Sole Tomato Broth & Red Amaranth <b>£32</b>
Charcoal Grilled Cauliflower Hazelnut, Kohlrabi & Brown Butter <b>£20</b>	Newton Farm Pork Loin Chop 'Tokyo Cross' Turnips, Grain Mustard & Orchard Apple <b>£28</b>	'Crystal Sea' Monkfish Champ Mash, Smoked Pork & Red Wine Sauce <b>£30</b>
Hand Rolled Basil Pappardelle Pickled Fennel, Old Winchester, Crispy Shallots <b>£24</b>	'Texel Cross' Rump of Lamb Goats Curd, Smoked Aubergine & Faggot <b>£30</b>	South Coast Cod Fillet Poole Bay Clams, Fennel Cream, Elderberry Dressing <b>£28</b>
	Hunstrete Venison Haunch Smoked Beetroot, Bulgar Wheat & Rainbow Chard <b>£32</b>	

### SIDES £4.75

Buttered Nicola Potatoes	Wookey Hole Cauliflower Cheese	Thrice Cooked Chips
Walled Garden Salad	Zack's Garden Greens	Tobacco Onions

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements, or calorie content.  
We hope you enjoyed the food and service; we add a suggested 12.5% gratuity 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)



Somerset is famous for its food and drink, with more than 8,500 farmers and food producers based in the county, more than any other county in the UK, and we are lucky enough to work with some of the best! Read about some of them here...

#### Eades

Tucked behind the grade I listed Royal Crescent is a jewel in Bath's architectural crown; a tiny greengrocers shop made from two garages knocked together. Owner and Fifth Generation Greengrocer, Mike Eades owns 2.5 acres in nearby Swainswick where he grows a variety of veg including broccoli, cauliflower, potatoes - and, surprisingly, Christmas trees.

#### Glastonbury Ales

Our talented bar team worked with the brewers at Glastonbury Ales to create 3 beers exclusively for us that are brewed using herbs from our Kitchen Garden. Our Garden Ales include a Golden Ale that is brewed using our silver thyme - you can't get more 25-mile than that!

#### Heavenly Hedgerows

Heavenly Hedgerows produce award-winning gourmet jellies, jams and liqueurs, mostly from hand-picked local wild plants and berries.

#### Langley Chase Organic Farm

An organic farm just outside of Chippenham that breeds and rears the rare breed, Manx Loaghtan, and supplies us with this beautiful lamb for our menu. The farm is run by Jane Kallaway and her family and has won awards at the National Organic Food Awards every year since 2001.

#### 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.

#### Godminster Cheese

Godminster is in Somerset and records show that there has been a dairy farm here for over 100 years. Now home to Richard Hollingbery and his family's dairy farm, Richard decided to go organic in 1996, convinced this was the best way to make a difference. By combining balanced farming practices and creative thinking with pure organic ingredients they create premium products of timeless appeal.

#### Longman's

Sarah Longman and her family at North Leaze Farm supplies us with award winning butter, make our Vale of Camelot blue cheese and source the very best cheeses on offer in the west for our cheeseboard.

#### Bertinet Bakery

The Bertinet Bakery & Café brings Bath the very best of French baking, courtesy of renowned French chef and baker, Richard Bertinet.



#### Kitchen Garden

This is a place that is all about the Kitchen Garden... everything is driven by produce from the garden on any given day. The menus will change by the minute depending upon what the forager turns up with and what our Kitchen Garden team deems to be in perfect condition. Home grown with clarity of flavour, true to the seasons and influenced by the Mendip Hills - these are the drivers of our food style.

#### Orchard & Estate

Apple and pear trees; walnut trees; medlar trees. Soft fruits including figs, apricots, greengages, peaches and plums.

#### Deer Park

Approx 30 acres of our estate is dedicated to our own herd of fallow deer. Numbering 'close to' a hundred, they regularly feature on our menu.

#### Smoke House

We smoke our salmon on site in the Smoke House with a blend of honey, white pepper, 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, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top-quality natural salmon.

#### Mushroom House

Our Kitchen Garden team maintain and upkeep our mushroom house, complete with its own viewing window. Chef's favourite are oyster mushrooms but we plan to have a go with all sorts of varieties!

#### Fruit Cages

In the Kitchen Garden we have three fruit cages. This will produce an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, tayberries, Japanese wineberries, green, yellow and red gooseberries, red, white, pink and black currants.

#### Pigs, Chicken and Quails

In the grounds you will find meat pigs and Kunekunes who are our resident pet pigs - plus chickens and quails laying eggs daily!

#### Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with lots of specialist plants. We have heated beds and growing lights to produce the right environment for year round production.

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.