



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

Crispy Gherkins & Chilli Mayo
Mushroom Vol-Au-Vents

PIGGY BITS - £4.95 each

Crackling & Apple Sauce
Honey Mustard Chipolatas

FISHY BITS - £4.95 each

THE PIG's Pickled Mussels
Haddock Fritters

GARDEN, GREENHOUSE & POLYTUNNEL

“A Selection of Plant-Based Dishes, Mostly Picked This Morning”

Zermatt Leek & Potato Soup
Croutons & Herb Oil **£8**

Chargrilled Spring Onion & Kale Salad
Organic Spelt & Hazelnuts **£10/£20**

Rainbow & Boltardy Beetroot
High Weald Dairy Halloumi & Herb Yoghurt **£10**

Zero Mile Mushrooms on Toast
Garlic Butter & Rocket **£11**

STARTERS (OR BIGGER!)

‘Gemini’ Mackerel Fillet
Rainbow Slaw & Horseradish **£11/£22**

Hot Smoked Chalk Stream Trout
Willy's Cider Dressing & Pickled Cucumber **£14**

Broxhall Farm Beef Brisket
Hen's Egg & HP Sauce **£10/£20**

THE PIG's 'Homegrown' Cured Meats
Walled Garden Pickles & Olives **£12/£24**

Baked Rye Bay Scallops in Shell
Tempus No.8 Nduja & Pickled Fennel **£18**

GARDEN OF ENGLAND, NORTH SEA & CHANNEL

Roasted Rainbow Carrots
Honey Whipped Ricotta & Candied Walnuts **£11/£22**

Wood Oven Roasted Tomato Risotto
Old Winchester & Pickled Carrots **£11/£22**

Confit Fennel & Smoked Chilli Pappardelle
Sourdough Crumb & New Zealand Spinach **£24**

Crowborough Estate Venison
Cosmic Mash & Bramble Sauce **£27**

Brogdale Farm Chicken Breast
Chargrilled Corn Salsa & Chilli Dressing **£25**

Chargrilled Tamworth Pork Chop
Garden Greens & Wholegrain Mustard **£30**

South East Coast Fish Pie
Buttered Peas, Beans & Agretti **£25**

Breaded Loín of Dungeness Cod
Spiced Butter & Carrot Puree **£29**

Fillet of Folkestone Market Plaice
Elderberry Caper Butter Sauce **£24**

GARDEN SIDES - £4.75

Thrice Cooked Chips
Steamed Garden Greens

Morghew Estate New Potatoes
Garlic Roasted Corn

Walled Garden Salad
Crispy Tobacco Onions

Please note that any game on the menu may contain shot.

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements or calorie counter.

We hope you enjoyed the food & service, we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could have done better.

Kitchen Garden

We have an obsessive commitment to home grown and local produce at THE PIG-at Bridge Place. We celebrate the seasons and use only the best, freshest and most authentic foods and ingredients. Our surroundings influence our food in every way, what cannot be grown in our Kitchen Garden is sourced from within a 25-mile radius.

Everything is driven by our gardener and forager - they grow and find the food - our chef then creates the menu.

Our menus 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. Home grown with clarity of flavour, true to the micro seasons and influenced by the countryside and coast - these are the drivers of our food style.

25-mile menu

Our commitment to a 25-mile menu not only supports our local suppliers, but means we can be 100% honest on the provenance of our ingredients. Our local suppliers are some of the most exciting and inspiring artisan producers out there. Kent's distinctive character and unique combination of agricultural farmland, ancient orchards, newly planted vineyards and history of hop growing, all within casting distance of the sea, means THE PIG-at Bridge Place has access to some of the freshest local fish, locally brewed beers, amazing meats, delicious fruit and award-winning English wines in the country!

Greenhouse and Polytunnels

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

Fruit Cages

In the Kitchen Garden you will find our fruit cages. These produce an abundance of fruit for us throughout the year. We crop raspberries, red, black, white and pink currants, green, gold and red gooseberries, chili plants and guavas.

We are also growing espaliered apple trees and fan trained stone fruit trees.

Smoke House

We smoke our salmon on site in the Smoke House with a blend of our own and local Kentish 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

We grow our own 'zero miles' Oyster mushrooms using sustainable low-tech methods designed by our friends at GroCycle. 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.

Pigs, Sheep, Chicken and Quails

In the gardens you will find our pigs and Romney, or Kent, sheep - plus chickens and quails laying eggs daily!

Beef

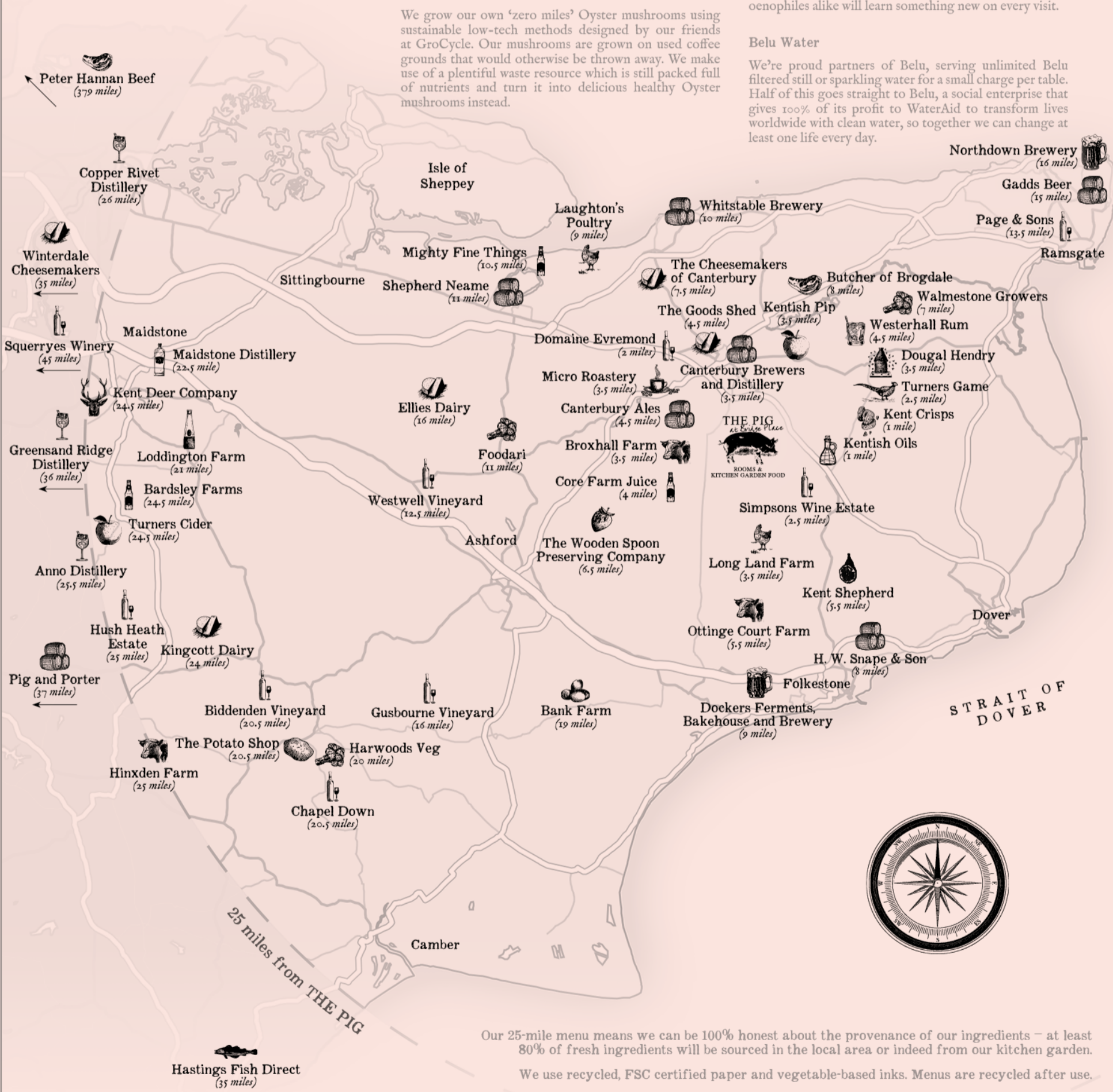
To put some of the best beef in the UK on your plate we have stretched our radius slightly! Our beef is sourced from Irish producer Peter Hannan. Peter dry ages his Glenarm Estate beef in Himalayan pink salt chambers; Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, 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 purifies the air in the room, producing totally unique, sweet, flavoursome and multi-award winning beef.

'Wine Garden of England'

England is one of the most dynamic and fast growing wine regions in the world, with Kent boasting the most favourable climate for viticulture in the country. Seven of Kent's leading wine producers have teamed up to create the 'Wine Garden of England', a world-class wine trail and visitor experience in Kent. These seven wine producers are a group of industry pioneers, many of who already deliver award-winning wines around the world. Visitors can expect a warm welcome, a choice of premium winery tours, tastings of critically acclaimed still and sparkling wines, and acres of sun-kissed vines. Wine novices and oenophiles alike will learn something new on every visit.

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.

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