

25 MILE MENU

PIGGY BITS - £3.95

FISHY BITS - £3.95

GARDEN BITS - £3.95

Hock Eggs & Coleman's Dressing Sausage Rolls & Mustard Mayo

Fish Fingers & Ruby's Ketchup Mackerel Pate & Rye Toast

1.O.W Peppers & Smoked Salt Pea Hummus & Crackers

GARDEN, GREENHOUSE & POLYTUNNEL 'A selection of our plant-based dishes, mostly picked this morning'

New Season Carrot Soup Sourdough Croutons & Carrot Tops E7

Marinated Dorset Beetroot New Forest Strawberries & Rocket £8

1.O.W Herítage Tomato Salad Hemmingway Cheese & Garden Marjoram £8

Lenctenbury Asparagus Book & Bucket Wilde Cheese £9/£18

STARTERS (OR BIGGER!)

A Pinch of Salt's Coppa Garden Sugar Peas, I.O.W Tomatoes & Pratchet Cheese £9

Brownsea Island Oysters Shallot Vínegar & Lemon £3.50 each

James Golding's Home Smoked Loch Duart Salmon Pickled Cucumber & Willy's Cider Dressing £10/£20

Dressed Portland Crab Maríe Rose Sauce & Garden Leaves £16

Peppered Test Valley Beef Carpaccio Walnut Ketchup & Pickled Shiitake £18

PURBECK & COAST

Líttle Acorn Farm Pork Shoulder Ramrod Onion & Bramley Apple Ash Salsa £22

Chargrilled 1002 Purbeck Sirloin Steak Thrice Cooked Chips & Béarnaise Sauce £32

Rempstone Farm Chicken Breast

Line Caught Weymouth Sea Bass Jersey Royals & Roast Lemon Dressing £30

Houghton Springs Arctic Char

Lenctenbury Asparagus & Hollandaíse £22

Whole Jurassic Coast Plaice

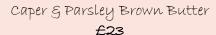
Hampshire Romero Pepper Greenhouse Haríssa, Smoked Quínoa £16

Garden Leek & Asparagus Rísotto Golding Cheese £16

King Oyster Mushroom Scallops Pea Puree & Toasted Hazelnuts

Garden Fennel & Kohlrabi 'Slaw

£23



£18

GARDEN SIDES - £3.95

Garden Leaves & Pickles Potatoes & Fennel Tops

Thyme Roasted Carrots Tobacco Oníons

Thrice Cooked Chips Buttered Spring Greens & Chard

Please Inform a Member of Staff Before Ordering if You Have Any Food Allergies or Dietary Requirements - Our Game May Contain Shot! We hope you enjoyed the food and service, 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)

THE PIG-on the beach is lucky to be tucked away on the coastline of this historic corner of Dorset. We are spoilt with amazingly fresh seafood and award-winning meats and cheeses, as well as fantastic local breweries. With an obsessive commitment to home grown produce and a serious love of all-things local, the garden and kitchen teams work hand in hand to create our 25-mile menu, which is supported by passionate local farmers and small producers, who supply anything that we cannot grow, catch or produce ourselves.

Kitchen Garden

This is a place that is all about the walled garden... everything is driven by the gardener and forager - they grow and find the food - the chef creates the menu. The menus change 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 - these are the drivers of our food style.

Greenhouse

This acts 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.

Pigs, Sheep, Chickens and Quails

In the grounds you will find pigs and sheep - plus chickens and quails laying eggs daily!

Smoke House

The kitchen is run by our talented Head Chef James Shadbolt and overseen by Chef Director James Golding, who has been smoking his own salmon at THE PIG Smoke House. Our salmon comes from Loch Duart, Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. We've chosen this Certified Freedom Food because it's from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top quality natural salmon. We cure it in a blend of Field's Dorset honey, lemon, white pepper, sea salt and sugar and then smoke over local oak.

We also smoke our own salt for the restaurant tables, various fish, chillies, meats, herbs and even butter!

Foraging

Foraging is an exploration into finding, identifying and collecting wild edible food. Our resident forager, Giuseppe Sinaguglia spent his childhood collecting wild food in Sicily before moving over here and carrying on his passion of cooking and foraging. Giuseppe works alongside the natural landscapes of the Isle of Purbeck, from the seashore and into the forests around THE PIG - on the beach. Collecting wild salads, seaweeds and vegetables in spring through to nuts, berries and mushrooms in the autumn. Giuseppe finds the food, James and the team create the menu.

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.

