



## 25 MILE MENU

### PIGGY BITS - £3.95

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

### FISHY BITS - £3.95

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

### GARDEN BITS - £3.95

I.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 £7

Marinated Dorset Beetroot  
New Forest Strawberries & Rocket £8

I.O.W Heritage 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

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

Brownsea Island Oysters  
Shallot Vinegar & Lemon £3.50 each

Dressed Portland Crab  
Marie Rose Sauce & Garden Leaves £16

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

### PURBECK & COAST

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

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

Hampshire Romero Pepper  
Greenhouse Harissa, Smoked Quinoa  
£16

Chargrilled 10oz Purbeck Sirloin Steak  
Thrice Cooked Chips & Béarnaise Sauce  
£32

Houghton Springs Arctic Char  
Lenctenbury Asparagus & Hollandaise  
£22

Garden Leek & Asparagus Risotto  
Golding Cheese  
£16

Rempstone Farm Chicken Breast  
Garden Fennel & Kohlrabi 'Slaw'  
£23

Whole Jurassic Coast Plaice  
Caper & Parsley Brown Butter  
£23

King Oyster Mushroom Scallops  
Pea Puree & Toasted Hazelnuts  
£18

### GARDEN SIDES - £3.95

Garden Leaves & Pickles  
Potatoes & Fennel Tops

Thyme Roasted Carrots  
Tobacco Onions

Thrice Cooked Chips  
Buttered Spring Greens & Chard

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.



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.