



## 25 MILE MENU

### PIGGY BITS - £4.50

Mangalitsa 'Schmaltz' on Rye  
Red Wine Salami & Pickles

### FISHY BITS - £4.50

Fish Fingers & Ruby's Ketchup  
Potted Mackerel & Toast

### GARDEN BITS - £4.50

Cream Cheese Filled Sweet Bite Peppers  
Crispy Squash Flowers & Lemon

### GARDEN, GREENHOUSE & POLYTUNNEL

'A selection of our plant-based dishes, mostly picked this morning'

Roast IOW Tomato Soup  
Sourdough Croutons & Sage £8

Garden Amethyst & Runner Beans  
Mint Dressing, Walnuts & Pickled Quails Egg £8

Heritage Carrots  
Sunflower Seeds & Elderflower Dressing £8/£16

New Season Broccoli  
Rosary Goats Cheese & Harissa Dressing £9/£18

### STARTERS (OR BIGGER!)

A Pinch of Salt's Cured Meats  
New Forest Chutney, Olives & Pickles £10/£20

James Golding's Home Smoked Loch Duart Salmon  
Pickled Cucumber & Willy's Cider Dressing £11/£22

Dressed Portland Crab  
Garden Leaves & Marie Rose Sauce £20

From Salt to Smoke's Aged Pastrami  
Garden Kohlrabi & Mustard 'Slaw' £11/£22

### PURBECK & COAST

Little Acorn Farm Pork Loin  
Cavolo Nero & Mangalitsa Butter  
£24

'Little Oscar' Silver Mullet  
Foraged Samphire & Lemon Butter Sauce  
£22

Garden Beetroot Tart  
Red Onions, Hemmingway Cheese & Rocket  
£18

Jim Adami's Pigeon Breast  
Smoked Aubergine Puree, Broccoli & Blackberry  
Sauce  
£23

Whole Jurassic Coast Plaice  
Parsley & Caper Brown Butter  
£26

King Oyster Mushroom 'Scallops'  
Romesco Sauce & Toasted Almonds  
£19

Chargrilled B.Curtis 10oz Sirloin Steak  
Thrice Cooked Chips & Bearnaise Sauce  
£34

Grilled Whole Cornish Sardines  
I.O.W Tomatoes & Garden Oregano  
£10/£20

Summer Vegetable Tagliatelle  
Hardy's Cheese  
£18

Braised Organic Ruby Red Beef Shin  
Garden Herb Polenta & Pickled Shallots  
£26

### GARDEN SIDES - £4.25

Garden Leaves & Pickles  
Minted New Potatoes

Thyme Roasted Carrots  
Tobacco Onions

Thrice Cooked Chips  
Garden Kale & 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.