



## 25 MILE MENU

### PIGGY BITS - £3.95 each

Crackling & Russet Apple Sauce  
Saddleback Chipolatas

### FISHY BITS - £3.95 each

Hand Picked Crab on Toast  
Home Pickled Herring

### GARDEN BITS - £3.95 each

Crispy Potato Fritter & Rocket Pesto  
Kamil's Pickles

### GARDEN, GREENHOUSE & POLYTUNNEL

"A SELECTION OF PLANT-BASED DISHES, MOSTLY PICKED THIS MORNING"

#### Braised Beefheart Tomato Tart

Blue Basil & Lovage Oil £8/£15

#### Asterix Celeriac & Lord Hinlip Apple Soup

Walnuts & Garden Par-Cel Oil £7

#### Piccolo Courgettes

Lemon Drop Chilli & Rape Seed Oil £8/£15

#### Oyster Mushrooms on Toast

Hallgate Farm Egg & Wild Rocket £8/£15

### STARTERS (OR BIGGER!)

#### Mini South Downs Pasty

Homemade Brown Sauce £9

#### 'Columbus Day Boat' Smoked Haddock Salad

Nursery Cucumbers & Pea Shoots £8/£15

#### Scotts' Free Range Crispy Pork Belly

Lemon Drop Chilli & Madehurst Honey £8/£15

#### Langford '1960's' Lobster Cocktail

Wayside Organic's Salad £12/£22

#### James Golding's Loch Duart Oak Smoked Salmon

Pickled Cucumber & Willy's Cider Dressing £9.50/£18

#### A Pinch of Salt's "Homegrown" Cured Meats

SØDT Sourdough & Caramelised Onions £10/£20

### SOUTH DOWNS MEETS THE SEA

#### Organic Goodwood Pork Chop

Fordhook Giant Chard & Wholegrain Mustard £24

#### 'Zero Miles' Braised Lamb Shoulder

Monk's Beard and Garden Apple Mint £20

#### Trenchmore Farm 100z Chargrilled Sirloin

(At Trenchmore, Andrew Grass Feeds and

Crosses Wagyu and Sussex Stock)

Thrice Cooked Chips & Peppercorn Sauce £30

#### Channel Scallops & Karma Ham

Spring Onion & Polytunnel Tomato £12/£22

#### 'St George' Cod

Grilled Baby Gem & Padron Dressing £23

#### 'Britannia Day Boat' Caught Plaice

Tree Onions & Caper Butter £22

#### Pan Fried Mixed Oyster Mushrooms

Sweetcorn & New Zealand Spinach £17

#### Alex's Garden Vegetable Cobbler

Organic Charlton Cheese Scones £18

#### Chargrilled Hamik Peppers

Genovese Basil Risotto & Rosemary Oil £17

### GARDEN SIDES - £3.95

Thrice Cooked Chips

Buttered Garden Beans

Thyme Roasted Garden Courgettes

Pan Fried Eskimo Carrots

Walled Garden Salad

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 or dietary requirements.

Unlimited Still or Sparkling Water is available for a £1.50 table charge, 50 % of which is donated to WaterAid in partnership with Belu

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

The mature walled Kitchen Garden is over an acre, certainly one of our biggest. Our garden team have been busy planting, experimenting and unearthing its history - including an established orchard avenue of old espaliered apple and pear trees and Victorian greenhouses that are now also the walkway to our Potting Shed Treatment Rooms.

Kamil, our Head Chef and his brigade work hand in hand with the Kitchen Gardeners to create our 25-mile menu - daily garden pickings and produce from local farmers, small producers and fishermen who supply anything that we cannot.

Our fresh Kitchen Garden food, true to the seasons and influenced by our surroundings with a real focus on simple flavours.

### Greenhouses & Polytunnels

Our two Victorian greenhouses together with our poly-tunnels and our nurseries are also 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.

### Smoke House

We smoke our salmon on site using the Smoke House in the Kitchen Garden 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 salmon.

### Mushroom House

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

### Orchard

The Orchard and walled garden has a mix of old English Apple trees including Newton Wonder, Cox's Orange, Russet, King Acre Pippin, Adam's Permain, Lord Hinlip and Blenheim Orange, as well as an established Kiwi tree!

### Fruit Cages

Our fruit cages will produce an abundance of fruit throughout the year. We will crop a mixture of Blackcurrants, Redcurrants and Whitecurrants, Gooseberries, Blackberries and Raspberries, Logan Berries, Tayberries and Blueberries.



### Sheep, Pigs, Chicken and Quails

In our fields, you will find our small flock of Southdown sheep grazing the pastures and our pigs doing what pigs do best, wallowing. Plus, chickens and quails laying eggs daily!

### Vineyard

In a first for THE PIG, 4,000 vines of Chardonnay, Pinot Noir and Pinot Meunier have been planted to create our very own Sussex vineyard that will be in full view of the restaurant - we are hoping for our first harvest in 2022.

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.

### Nuttery

We have also created THE PIG's very first Nuttery. Planting 3-year-old nut trees that when they flower will produce Cobnuts, Almonds, Walnuts, and Sweet Chestnuts.

### 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.

### The South Downs National Park Dark Sky Reserve

The South Downs National Park was awarded International Dark Sky Reserves (IDSR) status in 2016 for possessing an exceptional quality of starry nights and having a nocturnal environment that is specifically protected for its scientific, natural, educational, cultural, heritage and public enjoyment. This status will ensure our region's light pollution remains under control.

The natural circadian rhythm of light and darkness created by the sun, moon and stars allows our wildlife to live out their natural behaviour, undisturbed by man-made light, meaning that many parts of the National Park are now havens for wildlife. In our buildings, Kitchen Garden and grounds we have installed bat boxes, Swallow, Swift and House Martin boxes, Songbird boxes, Hedgehog houses and Dominic boxes.