GARDENERS’S AUTUMN GOLD LUNCH

2 courses £25  3 courses £29.50

How about starting with some...

PIGGY BITS (£4.95 each)
Spiced Onion Fritters  Saddleback Crackling & Apple Sauce  Fish Fingers & Tartare Sauce
Carlin Pea Hummus  Honey Chilli Pork Belly & Pickles  Smoked Cod’s Roe & Croutons

STARTERS

Berry Hill Carrot & Thyme Soup
Herb Croutons & Two Fields Olive Oil

THE PIG’s Ham Hock Terrine
Garden Leaves & Piccalilli

Grilled South Coast Mackerel
Celeriac Remoulade

FOREST & SOLENT

Garden Mushroom Risotto
Old Winchester Cheese

Dorset Rare Breed Pork Stew
Garden Kale

Whole Poole Bay Plaice
Shallots, Capers & Burnt Butter Sauce

Orchard Farm Lamb Barnsley Chop
Roasted Heritage Carrots (£4 supplement)

SIDES - £4.75 each
Thyme Roasted  Walled Garden Salad  Thrice Cooked Chips

Please speak to our restaurant manager if you have any questions about the menu, allergies, dietary requirements or calorie content. 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)
PUDDINGS

Buttermilk Blancmange
Aurnished Poached Quince & Toasted Hazelnuts

Apple, Pear & Sultana Crumble
Vegan Vanilla Ice Cream or Bird’s Custard

Sopley Farm Blackberry Jelly
Green Apple Sorbet & Popping Candy

ANYTHING ELSE TO FINISH?
Piggy Fours £8.50
Tea & Coffee £4.50
Hot Chocolate £4.50

WHAT ABOUT
SOMETHING TO
DRINK?
Wild Idol, Sparkling Rosé
Alcohol Free, NV - 150ml £11
Hambledon, England
Classic Cuvée, NV - 150ml £13

Bee Tree ‘Orange-ish’, Sussex
Cabernet Blanc, 2021
175ml £12.50
THE PIG CUT White, Tuscany
Sangiovese/Vermentino, 2022
175ml £11

Bee Tree, Sussex
Pinot Noir, 2020
175ml £14.50
THE PIG CUT Red, Tuscany
Sangiovese/Blend, 2019
175ml £11

Moscato d’Asti, Piedmont
125ml £9.50