GARDENER'S AUTUMN GOLD LUNCH

2 Courses £25

3 Courses £29.50

How about starting with some...

PIGGY BITS (£4.95 each)

Beetroot Hummus & Crackers Crispy Kale & Smoked Salt Sausage Rolls & Nasturtíum Mayo BBQ Shoulder & Píckled Fennel

Fish Fingers & Rubies Ketchup Devilled Bass Tails & Lemon Yoghurt

STARTERS

Berry Hill Parsnip Soup

Focaccía Croutons

Garden Celeríac Carpaccío

Dorset Nduja, Apple & Mustard Leaf

Grilled Cornish Sardines

Pickled Summer Garden Vegetables

PURBECK & COAST

Little Acorn Farm Pork & Root Vegetable Pie

Braised Berryhill Red Cabbage

South Coast Gurnard

Crushed New Potatoes, Foraged Sea Beets & Lyme Bay Mussels

New Forest Mushroom Tagliatelle

Hardy's Cheese, Rocket & Pickled Shallots

Jím Adamí's Pheasant Breast

Chargrilled Brussel Sprouts, Smoked Bacon, Chestnuts & Bread Sauce

(£6 Supplement)

GARDEN SIDES - £4.75 each

Thyme Roasted Carrots Walled Garden Salad & Seeds Thrice Cooked Chips

PUDDINGS

Garden Bramley Apple & Sultana Crumble

Bírd's Custard, Craig's Dairy Double Cream or Dairy Ice Cream

Meggy Moo's Trinity Burnt Cream 'As Simple As That'

Foraged Blackberry Vodka & Lemonade Jelly Chocolate Sorbet

ANYTHING ELSE TO FINISH?

Piggy Fours £8.95

Tea & Coffee - £4.50 Hot Chocolate - £4.50

WHAT ABOUT SOMETHING TO DRINK?

Wild Idol, England

Non-Alcoholic Sparkling Wine, Dornfelder/Merlot - £11

Hambledon, England

Classic Cuvée - £13

THE PIG CUT - Red, White & Rose, Tuscany

Sangiovese/Vermentino, 2021 - £11