THE PIG

25 MILE MENU

GARDEN BITS - £4.95 each
- Oyster Mushroom Vol Au Vents
- Crispy Garden Vegetables & Lemon Mayo

PIGGY BITS - £4.95 each
- Brock Eggs & Coleman’s Dressing
- Saddleback Crackling & Apple Sauce

FISHY BITS - £4.95 each
- Pickled Gurnard & Three Corner Leek
- Smoked Cod’s Roe & Croutons

GARDEN, GREENHOUSE & POLYTUNNEL
‘A Selection Of Plant Based Dishes, Mostly Picked This Morning’

Berry Hill Cauliflower
Golden Raisins & Fermented Cauliflower £10

White Onion & Thyme Soup
Cheese & Chive Scones £9

Bufalucious Mozzarella
Boltardy Beetroot & Blood Orange £16

Jim Hooper’s Salt Baked Swede
Coconut, Walnut & Parsley Dressing £12

TEMPUS CURLED COPPA
Hispi Cabbage ‘Sauerkraut’ £12

BLACK ANGUS BEEF CARPACCIO
Blackberry Ketchup & Truffled Wordsworth Shavings £16

South Coast Sardines on Sourdough
Garden Pickles & Garlic Butter £12

Chalk Stream Trout Tartare
Confit Shallots & Pickled Cucumber £14

GARDEN SIDES - £4.75
- Walled Salad
- Buttered New Potatoes
- Three Cooked Chips
- Berry Hill Roasted Heritage Carrots
- Tobacco Onions
- Port Braised Red Cabbage

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. Our Game May Contain Shot.
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.)
Smoke House
Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockenhurst honey, white pepper and lemon, sea salt and oak. Our salmon comes from Loch Deeside 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 colours, no antibiotics and no antimicrobials, just top quality natural salmon.

Greenhouse and Polytunnels
These act 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.

Fruit Cages
At the rear of the property we have a large fruit cage. This produces an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, red and blackcurrants, goose and red gooseberries, kiwi fruits and white strawberries.

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Mushroom House
We grow our own ‘true wild’ Oyster mushrooms using sustainable low-tech methods designed by our friends at GymCycle. Our mushrooms are grown on wood chip grounds that would otherwise be thrown away. We make use of a plentiful water resource which is still packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.