

THE PIG



February Chef's Picks Menu

Sipello & Tonic or Pentire & Tonic

to start

South Coast Monkfish Scampi, Garden Leaves & Tartare Sauce

Slow Roast Beef, Beetroot & Horseradish Relish

Root Vegetable Soup, Toasted Seeds

to follow

Cider Brined Pork Loin, Champ & Burnt Apple Sauce

Chargrilled Cauliflower Steak & Chips, Garden Greens,
Peppercorn Sauce

South Coast Hake, Caper Buttered Leeks

to finish

Pear & Chocolate Flan, Whipped Creme Fraiche

New Season Rhubarb Fool

Solo Cheese