



25 MILE MENU

GARDEN BITS - £4.95 each

- Crispy Oyster Mushrooms
- Roasted Delicia Squash

PIGGY BITS - £4.95 each

- Scott's Crispy Pork
- Saddleback Chipolatas

FISHY BITS - £4.95 each

- Fish Popcorn & Tartare Sauce
- Smoked Trout Pate

GARDEN, GREENHOUSE & POLYTUNNEL

"A Selection of Plant-Based Dishes, Mostly Picked This Morning".

- Chidham Farm Cauliflower
- Caramelised Onion & Sunflower Seeds ~~£10~~
- Roasted Pink Kabocha Squash Salad
- Lemon Yoghurt & Hazelnuts ~~£11/£20~~

- Lemon Thyme Roasted Beetroot
- Chabis Goats Cheese & Horseradish Cream ~~£12~~
- Spiced Ghost Pumpkin Soup
- Elephant Garlic Croutons & Rapeseed Oil ~~£9~~

STARTERS (OR BIGGER!)

- THE PIG's 'Homegrown' Cured Meats
- Kamil's Pickles & Red Onion Jam ~~£14~~
- Hot Smoked Chalk Stream Trout
- Flamingo Cucumber & Willy's Cider Dressing ~~£14~~
- Trenchmore Beef Brisket Croquette
- Colman's Dressing ~~£12~~

- Brighton Market Curried Fishcake
- Garden Leaves & Dill Mayo ~~£12/£23~~
- Hand Dived Rye Bay Scallops
- Brown Butter Cauliflower & Olive Salsa ~~£18/£35~~
- Brighton Market Smoked Haddock Chowder
- Incredible Sweetcorn & Garden Peas ~~£10~~

SOUTH DOWNS MEETS THE SEA

- Ham Farm Roasted Carrot Risotto
- Old Winchester & Rapeseed Oil ~~£11/£20~~
- Homemade Crispy Gnocchi
- Crown Prince Squash & Pickled Shallots ~~£21~~
- Chargrilled Chidham Hispi Cabbage
- Sunflower Seeds & Sweetcorn Salsa ~~£18~~

- Roasted Corn South Downs Venison Loín
- Broccoli & Shiitake Mushroom Sauce ~~£32~~
- Scott's Chargrilled Pork Collar
- Confit Carrots & Wholegrain Mustard Sauce ~~£27~~
- Overnight Roasted Wagyu Beef Shin
- Pink Fir Potato & Onion Gravy ~~£29~~

- Tomato Roasted Fillet of Cod
- Confit Florence Fennel ~~£31~~
- 'Clar Innis' Pan Fried Plaice
- Pearl Barley & Chorizo Salsa ~~£25~~
- 'Voyager' Line Caught Sea Bass
- Crab Tagliatelle & Hambledon Cream ~~£35~~

GARDEN SIDES - £4.75

- Kamil's Everything Salad
- Buttered Garden Greens

- Honey Roasted Carrots
- Thrice Cooked Chips

- Herbed New Potatoes
- Tobacco Onions

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements or calorie content. Our Game may contain shot. 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.

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.

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.