

THE PIG



ROOMS &
KITCHEN GARDEN FOOD

Chef's Picks Menu

Mulled Wine 9.5

Wild Idol Rose Sparkling 0% 12

Seasonal Bellini 14

to start

Pressed Ham Hock, Celeriac Remoulade

Smoked Haddock Chowder

Roast Garden Beetroot, Blue Vinny & Pickled Apple

to follow

Thyme Roast Chicken Breast, Truffle Mash & Garden Kale

South Coast Hake Fillet, Garden Chard & Black Garlic Sauce

Crown Prince Squash Risotto, Spiced Pumpkin Seeds

to finish

THE PIG's Christmas Pudding & Brandy Sauce

Spiced Cranberry Gin Jelly, Pear Sorbet

Trio of Cheese, Crackers. Chutney & Apple