



## 25 MILE MENU

We have added a £1 voluntary donation to your bill to help raise vital funds for a local charity we feel very strongly about - Children's Hospice South West. They provide emergency care, respite, palliative care and end-of-life care for local children, young people and their families. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish. Registered Charity No. 1003314

### GARDEN BITS - £4.95 each

Crispy Kale

Beetroot Hummus & Raw Veg

### PIGGY BITS - £4.95 each

Crackling & Apple Sauce

BBQ Pork Ribs

### FISHY BITS - £4.95 each

Smoked Cods Roe & Flatbread

Potato Crisps & Scallop Salt

### GARDEN, GREENHOUSE & POLYTUNNEL

"A Selection of our Plant Based dishes, mostly picked this morning"

#### BBQ Romanesco

Baby Radish & Marigold Honey £12/£18

#### Boldor Beetroot

Organic Spelt, Walnuts & Herb Dressing £12/£18

#### Broadlands Asparagus

Poached Catshayes Egg & Hollandaise £15

#### Wild Garlic Gnocchi

Rainbow Chard & Quicks £12/£18

#### Confit Garlic Soup

Old Winchester & Sourdough Croutons £8

### STARTERS (OR BIGGER!)

#### Crispy Pig Ears

Black Pudding, Rocket & Quails Eggs £14/£21

#### Potted Devon Ruby Red Salt Beef

Combe Pickles £13

#### 'Pelargic Marksman' Grilled Mackerel

Dill Cream, Garden Sorrel & Preserved Lemon £12/£18

#### Pickled St. Austell Mussels

Lemon Mayo & Sourdough Toast £12/£18

### OTTER VALLEY & LYME BAY

#### Purple Sprouting Claret Broccoli

Green Romesco Sauce & Preserved Chilli £20

#### Vegan Nut Wellington

Roasted Vegetables & Gravy £20

#### 'O Mile' Oyster Mushrooms

Quicks Polenta & Three Cornered Leeks £18

#### Dartmoor Roast Porchetta

Roasted Apple & Mustard Sauce £28

#### Beech Ridge Chicken Breast

BBQ Leeks & O Mile Oyster Mushrooms £29

#### Gibbins Lamb Rump

Wild Garlic Mash, Smoked Fat Sauce £30

#### Poached 'Simon Paul' Lemon Sole

Foraged Sea Beets & Alexander Cream £30

#### 'Sophie Jane of Ladram' Skate Wing

Caper Butter Sauce £28

#### 'Ajax' Hake

Combe Smoked Bacon & Pete's Asparagus £26

#### 28 Day Aged 8oz Westcountry Sirloin Steak

Thrice Cooked Chips, Garden Salad & Garden Herb Dripping £36

### GARDEN SIDES £5.50

Walled Garden Greens & Lemon Oil

Tobacco Onions

Cauliflower Cheese

Beetroot & Dill Cream

Roasted Carrots & Marjoram

Savoy Cabbage & Bacon

Please speak to our restaurant manager if you have any questions about the menu, allergies, dietary requirements, or calorie counter. 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.

**The PIG** - at Combe is surrounded by fantastic local producers! Listed below are a few of our regular produce suppliers that support our 25 mile menu.

**Coombe Farm Organic**

Coombe Farm Organic is our organic lamb and organic duck supplier. They are an organically certified farm that slow grow native breeds with the highest possible levels of animal welfare; producing award-winning meat. They bespoke butcher everything for us on their organic farm in Crewkerne, and as well as supplying a handful of restaurants and cafe all of their produce is available to purchase on their website and delivered direct to your home.

**Coombeshead Sourdough**

Set in a farmhouse in North Cornwall, Coombeshead Bakery makes naturally leavened bread using all-UK-grown, organic stone-milled flour from Gilchesters Organics. The bread is slowly fermented throughout the day, before being proved overnight in the fridge. The following day it's baked hard and dark in a ripping hot oven. Acidity is kept low to emphasise the natural sweetness of the grain.

**Clare's Preserves**

Based on the foothills of Dartmoor, in Bovey, Clare still makes all the preserves in her kitchen using the traditional small batch, open pot method on the stove. She carefully sources the highest-quality ingredients, some of which she forages herself and uses no artificial produce. You can really taste the difference and this is the reason why she is a multiple Taste of the West awards winner.

**Dalwood Vineyard**

Opened by 6 Dalwood villagers with the first vines planted in 2009 of Seyval Blanc, 3 years later they introduced Pinot Noir, Solaris & Madeleine Angevine to create 3 acres with just over 3000 vines.

**Haye Farm**

Harry and Emily brought the farm in September 2014 with a purpose to build sustainable organic food systems. Since then, they have developed a large vegetable garden and soft fruit and herb gardens. They graze a herd of Devon Ruby Red cattle, raise Gloucester Old Spot, Oxford Sandy and Black pigs, a mixed flock of sheep, and have 650 roaming hens, meat chickens and ducks.

**Branscombe Vale Brewery**

Branscombe Vale Brewery doesn't supply supermarkets or pubs. Instead, they provide independent outlets in East Devon, West Dorset and West Somerset with its draught and bottled ales.

**Lyme Bay Winery**

The award-winning Lyme Bay Winery is a small West Country company passionate about producing delicious English and country wines, ciders, meads and liqueurs from their home in Devon's beautiful Axe Valley.

**Otter Brewery**

In 1988 David McCaig began experimenting in brewing and in 1990 the Otter Brewery was born and the rest is history. The multi-award winning brewery, including ones for its eco-friendly business, is now run by son Patrick.

**Springwater Farm**

Small scale family run farm rearing organic, grass fed beef and Pork run by Jason Greenway and Amelia Millman, both under 25 years old. Rear Red Ruby & Pedigree Highland along with Oxford Sandy & Black and Mangalists. They believe in quality over quantity and only use organic feed with all their animals.

**Norcotts Cider**

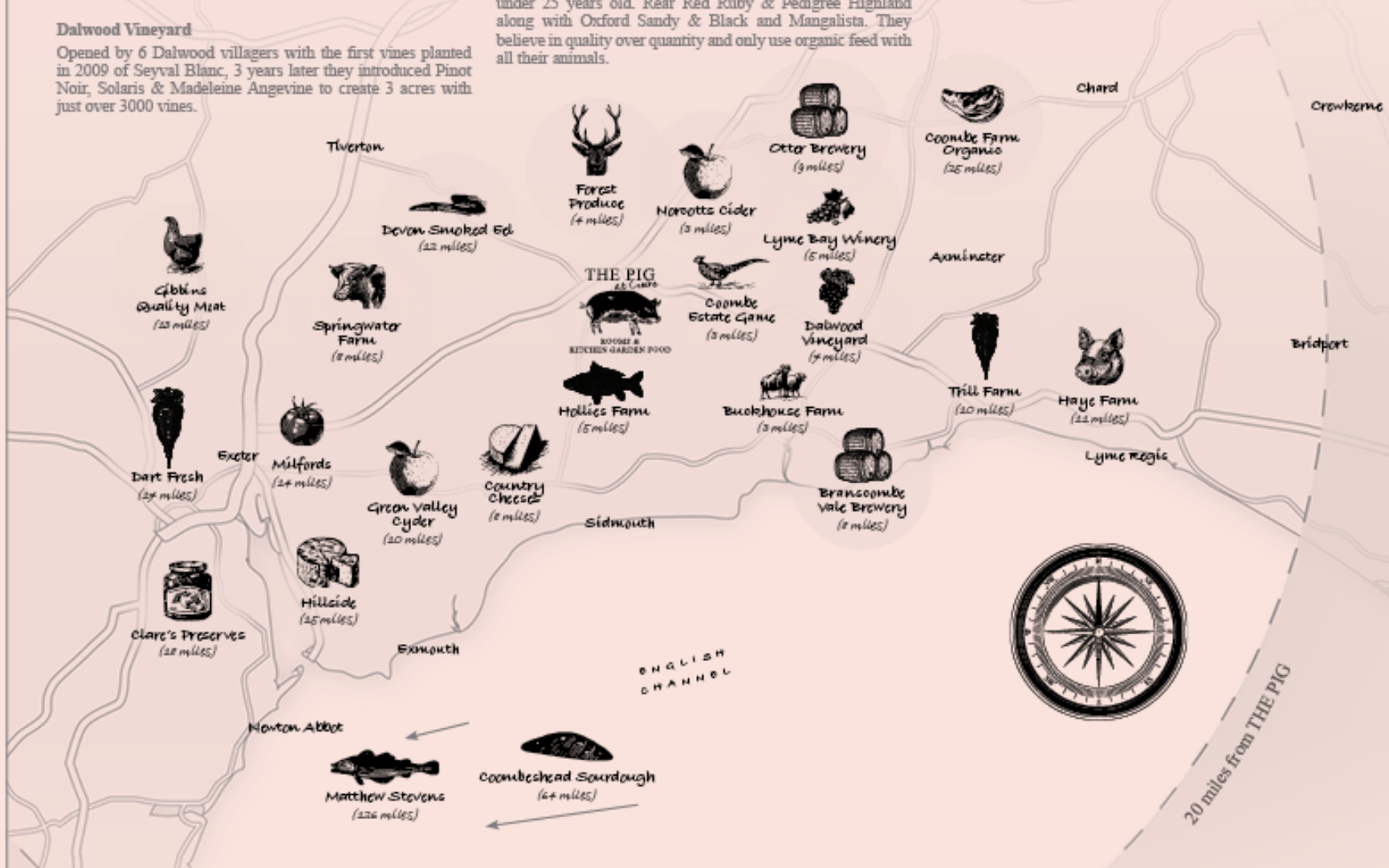
Norcotts Cider, based in Honiton, Devon, is not your average cider supplier. Cider supremo Chris Norcott created the brand using a unique recipe, free from artificial colours and flavourings. All of the ingredients are locally sourced from around the West Country. Ciders are available in traditional apple and pear varieties alongside unusual flavours of elderflower, cranberry, raspberry and orange. The result is something truly astonishing, which three Taste of the West awards prove.

**Buckhouse Farm**

Occupying 40 acres of the beautiful Coly Valley, Buckhouse Farm is home to a flock of Black Welsh Mountain Sheep, a small herd of Red Ruby Devon Cattle and traditional breed pigs. With a mosaic of small wildflower-rich fields, traditional Devon hedge-banks and woodland copses, it is a favoured place to rear livestock. Buckhouse Farm Black Welsh Mountain lamb matures slowly and produces a succulent lean meat, with a wonderful full flavour.

**Matthew Stevens**

Our daily fresh fish supplier is Matthew Stevens from St Ives, Cornwall. He is passionate about quality fish and seafood! Over fifty years of experience has allowed him to select the best local day boat fishermen who care for their produce, using traditional fishing methods with modern handling. This ensures the fish arrives to you in supreme condition.



**Kitchen Garden**

This is a place where everything is driven by produce from the garden - on any given day. The menus will change by the minute, depending on what the forager supplies and what our kitchen garden team deems to be in perfect condition. Our food style is driven by home grown clarity of flavour, true to the seasons and influenced by the Otter Valley and its proximity to the coast.

**Herb Garden**

In our terraced beds we have a wide selection of herbs, including culinary, medicinal and perennial alongside forced vegetables. You will also find here our quail and the smokehouse.

**Fruit Cage**

This produces an abundance of fruit for us during the summer. We crop blueberries, quantities of raspberries, tayberries, blackberries, gooseberries, alpine white and yellow strawberries as well as red, pink and blackcurrants. Just outside the fruit cage beneath the established the espaliered apples and plums, we have eight mint varieties, including: banana, apple and chocolate mint.

**Orchard & Estate**

This established orchard, filled with sweet and cider apples, pears and quinces, is where we house our pigs for meat production, which graze on the fallen fruits. You'll also find that our chickens and ducks produce fresh eggs daily.

**Greenhouse & Polytunnels**

There are two original greenhouses; one houses a grapevine and the other is used to grow many wonderful plants, such as, chillies, aubergines and peppers. The polytunnels act as nurseries as well as a place to experiment with many specialist plants. We have heated beds and growing lights to produce the right environment for maximum production.

**Smokehouse**

The kitchen is run by our talented Head Chef, Dan Gavrilidis and overseen by our Chef Director James Golding, who has been smoking his own salmon at THE PIG Smoke House. Our salmon comes from Wester Ross, Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. We've chosen this Certified Freedom Food because it's from a sustainable and well managed source. It is natural salmon of a fine quality and is free from synthetic colourants, antibiotics and anti-foulants. We cure it in a blend of honey, lemon, white pepper, sea salt and sugar and then smoke over local oak. We also smoke our own table salt, various fish, chillies meats, herbs and even butter!

Our further commitment to the 25 mile menu - whereby some 80% of fresh ingredients will be sourced in the local area or indeed from our kitchen garden.

Please speak to our restaurant manager if you have any questions about the menu, allergies, dietary requirements, or calorie counter. 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.