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."

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**25 MILE MENU**

**GARDEN BITS - £5.50 each**
- Pea & Mint Hummus
- Polytunnel Padron Peppers

**PIGGY BITS - £5.50 each**
- Honey Mustard Chipolatas
- Saddleback Crackling & Apple Sauce

**FISHY BITS - £5.50 each**
- Gentleman’s Relish On Toast
- Smoked Cod’s Roe & Croutons

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

- **Roasted Heritage Carrots**
  - Carrot & Elderflower Puree, Carrot Top Dressing £14

- **Chilled Gazpacho Soup**
  - Herb Croutons & Two Fields Oil £10

- **Ham Hock Terrine**
  - Garden Leaves & Piccalilli £12/£20

- **Tempus Lomo**
  - Garden Pickled Onions & Apple Chutney £14

**STARTERS (OR BIGGER!)**

- **Beetroot Cured Chalk Stream Trout**
  - Horseradish Cream, Shallots & Capers £15

- **Spiced Portland Crab On Toast**
  - Pickled Garden Fennel & Radish Salad £17

**FOREST & SOLENT**

- **O Mile Mushroom ‘Bolognese’**
  - Polenta & Old Winchester Cheese £24

- **Westcombe Ricotta Dumplings**
  - Pickled Romer Peppers & Romesco Sauce £23

- **Wiltshire Truffle Risotto**
  - Garden Chives & Hardy’s Cheese £26

- **Tile Barn Farm Pork Chop**
  - Garden Greens & Mustard Sauce £30

- **Corhampton Pigeon Breasts**
  - Beetroot & Garden Sweetheart Cabbage £26

- **Black Angus 10oz Sirloin Steak**
  - Three Cooked Chips & Garden Leaves £42

- **Buttermilk Marinated Lamb Rump**
  - I.O.W Tomatoes & Green Sauce £34

- **River Fowey Mussels**
  - Garden Chilli, Cream & Chives £22

- **Poole Bay Silver Mullet**
  - Garden Courgettes & Tempus No 8 £27

- **Whole South Coast Plaice**
  - Caper Brown Butter Sauce £32

**GARDEN SIDES - £6.00**

- **Walled Garden Salad**
  - Buttered I.O.W New Potatoes

- **Thrice Cooked Chips**
  - Buttered Or Steamed Garden Greens

- **Tobacco Onions**
  - Thyme Roasted Beetroot
Smoke House
Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Broxburn honey, white pepper and lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland’s oldest independently ran 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 colourants, no antibiotics and no artificial flavors, 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 black currants, goose and red gooseberries, low fruits and white strawberries.

Pigs, Chicken and Quail
In the grounds you will find our resident pet pigs - plus chickens and quails laying eggs daily!

Bela Water
We're proud partners of Bela, serving unfiltered Bela filtered still or sparkling water for a small charge per table. Half of this goes straight to Bela, 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.

Mushroom House
We grow our very own “home-grown” Oyster mushrooms using sustainable low-tech methods designed by our friends at GrowCycle. Our mushrooms are grown on used coffee grounds that would otherwise be thrown away. We make use of a plentiful waste resource which is still packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.

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.