THE PIG

25 MILE MENU

GARDEN BITS - £4.95 each
- Pea & Mint Hummus
- I.O.W Padron Peppers

PIGGY BITS - £4.95 each
- Honey Mustard Chipolatas
- Saddleback Crackling & Apple Sauce

FISHY BITS - £4.95 each
- Gentleman’s Relish On Toast
- Smoked Cod’s Roe & Herb Croutons

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

- Confit Wet Garlic On Toast
  I.O.W Asparagus, Pickled Walnuts & Shallots £14
- Hampshire Watercress Soup
  Herb Croutons £8
- Buffalicious Mozzarella
  I.O.W Tomatoes & Garden Pesto £16
- Smoked Pink Fir Potatoes
  Seaweed Mayo & Charred Leeks £12/£16

STARTERS (OR BIGGER!)

- Black Angus Beef Tartare
  Hen’s Egg Yolk & Croutons £18
- Tempus Lomo
  Fermented Garden Chard Stalks £14
- Cured Monkfish
  Preserved Chilli Confit Shallots & Smoked Yoghurt £16
- Grilled Poole Bay Mackerel
  Pickled Romero Peppers, Garden Fennel & Romesco Sauce £12/£22

FOREST & SOLENT

- I.O.W Aubergine
  Garden Mint, Pea, Broad Bean & Hummus £22
- Hodmedod’s Quinoa
  Charred Garden Leeks & Flaked Almonds £18
- Garden Oyster Mushroom Pappardelle
  Pickled Shiitake Mushrooms £22
- Tile Barn Farm Pork Chop
  Savoy Cabbage & Mustard Sauce £20
- Buttermilk Marinated Lamb Rump
  Peas, Kohlrabi & Broad Beans £34
- Slow Cooked Pork Belly
  New Season Cabbage Slow & BBQ Sauce £22
- Black Angus 32oz T-Bone To Share
  Thrice Cooked Chips & Walled Garden Salad £100

- Portland Crab Risotto
  Pickled Fennel & Garden Chives £28
- Poole Bay Mullet
  Tempus No8 Crushed Potatoes £26
- South Coast Whole Plaice
  Brown Butter & Lemon Segments £30

GARDEN SIDES - £4.75

- Walled Garden Salad
- Buttered New Potatoes
- Thrice Cooked Chips
- I.O.W Tomatoes & Fennel Tops
- Tobacco Onions
- Steamed or Buttered Greens

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)
Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. Our Game May Contain Shot

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Smoke House
Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockelmere honey, white pepper and lemon, sea salt and oak. Our salmon comes from Loch Druim 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 come from a sustainable and well managed space. No synthetic colours, no antibiotics and no antimicrobials, 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 more 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 grow blueberries, quantities of raspberries, red and black currants, goose and red gooseberries, kiwi fruits and white strawberries.

Pigs, Chicken and Quails
In the grounds you will find most pigs and Kane kune who are 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 give 100% of its profits 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 own ‘tree-sired’ Oyster mushrooms using sustainable low-tech methods designed by our friends at GroCycle. 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.