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 Pork Belly
- 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’

- Berry Hill Boltardy Beetroot
  Wild Garlic & Sunflower Seeds £12/£16
- Hampshire Watercress Soup
  Herb Croutons £8
- Judy’s I.O.W Tomatoes On Toast
  Garden Chives £14
- 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 Yogurt £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
- Portland Crab Risotto
  Pickled Fennel & Garden Chives £28
- Poole Bay Sea Bass
  Tempus No8 Crushed Potatoes £22
- Darne Of Chalk Stream Trout
  Cauliflower & Hampshire Watercress £26
- Black Angus 32oz T-Bone Steak for 2
  Thrice Cooked Chips & Walled Garden Salad £100

GARDEN SIDES - £4.75

- Walled Garden Salad
- Buttered New Potatoes
- Thrice Cooked Chips
- I.O.W. Tomatoes & Goats Cheese
- Tobacco Onions
- Buttered Or Steamed Garden 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.)
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Kitchen Garden
This is a place that is all about the walled garden... everything is driven by the gardener and forager: they grow and find the food - the chef then makes the menu. The menu will change by the minute depending upon what the forager turns up with or what our kitchen garden team deems to be in perfect condition. Home grown with clarity of flavour, true to the micro seasons and influenced by the forest - these are the drivers of our food style.

Beef
To put one of the best beef in the UK on your plate we have sourced one radius slightly! Our beef is sourced from Irish producer Peter Hamilton. Peter dry ages his Glenmorangie beef in Himalayan pink salt chambers. Himalayan salt is exceptional in terms of purity and its flavour enhancing qualities, creating the perfect environment for the aging process. Over a period of 6-8 weeks, it concentrates the flavour of the meat, seals the natural juices and perfects the air in the room, producing totally unique, sweet, flavourful and multi-award winning beef.

Smoke House
Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockworth honey, white pepper and lemon, sea salt and oak. One 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 colourants, no antibiotics and no artificial colours, 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
As 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 blackcurrants, gooseberries, low fruits and white strawberries.

Fig, Chicken and Quail
In the grounds you will find free range pigs and Free range who are our resident pet pigs - plus chickens and quails laying eggs daily!

Bela Water
We’re proud partners of Bela, serving unlimited 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 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 very own ‘tasty wild’ Oyace 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 water resource which is still packed full of nutrients and turn it into delicious healthy Oyace mushrooms instead.