



AROUND OUR TABLE

2-courses £28.50

3-courses £32.50

How about starting with some...

GARDEN BITS

Salt & Vinegar Crispy Kale £5

Mushroom Risotto Balls £5.50

PIGGY BITS

Crackling & Apple Sauce £6

Honey & Chilli Glazed Pork Belly £6.50

FISHY BITS

Trout Pate on Toast £6.50

Fish Fingers & Rubies Ketchup £6

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Ham Hock Terrine

Pickled Walnut & Coleman's Dressing

Heritage Carrots

Garden Herb Crème Fraîche & Puffed Quinoa

South Coast Fish Soup

7 Year Davidstow Cheese Crouton

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Warren's Lamb Shoulder

Zermatt Leeks & Rosemary Red Wine Sauce

South Coast Hake

Sprouting Broccoli & Clam Butter Sauce

Cornish Crown Price Squash

Butter Beans, Hazelnut & Goats's Cheese

SIDES

Tobacco Onions £6.50

P.K.G. Mixed Leaf Salad & Pickles £6

Flowerpot of Chips £6.50

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Buttermilk Blancmange

New Season Rhubarb

Marmalade Steamed Sponge

Trewithin Pouring Cream

Cornish Cheese Selection

Crackers, Chutney & Apple (£3.50 Supplement)

Please note that any game on the menu may contain shot.

Please speak to a member of staff 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.



TIPPLES

WITHOUT THE BOOZE

Pentire Fizz £9

Pentire Seaward, Lemon, Soda

Spiced Apple Sour £9.00

Seedlip Spice, Apple Juice, Aquafaba,
Mulling Spices

Wild Idol Rose with Pentire £11

Wild Idole Rose with Pentire Coastal
Spritz, Aromatic Tonic & Orange

BUBBLES

The Pig Reserve & Lobster Shed Pink

Our wine teams are proud to present the inaugural release of our own Piggy Fizz, made in collaboration with award winning winemaker Dermot Sugrue in the picturesque South Downs!

	Glass	Bottle
Pig Reserve, Bee Tree Vineyard, South Downs, East Sussex, 2019	£14.50	£69
Lobster Shed Pink, Bee Tree Rosé, South Downs, East Sussex, 2018	£17	£79

WINE

THE PIG CUT by Tenuta Fertuna

The Pig Cut wines are the result of a unique collaboration between our team at THE PIG and Tenuta Fertuna Winery located in the heart of the magnificent Tuscan Maremma, Italy.

'The Pig Cut White' Sangiovese/Vermentino, Maremma, Tuscany, Italy 2022
'The Pig Cut Rosé' Sangiovese, Maremma, Tuscany, Italy 2022
'The Pig Cut Red' Sangiovese/Merlot/Cab Sauv, Maremma, Tuscany, Italy 2020
175ml - £10.50 Carafe - £30 Bottle - £45 Magnum - £90

SWEET

Tokaji, Late harvest, Oremus, Hungary 2016

(Exclusive to THE PIG) Glass - £11.75 Bottle - £78

Our PIG Head Sommeliers picked up an exclusive allocation of this botrytised dessert wine while visiting Tokaji, the most revered sweet wine region in the world. The estate is owned and run by Spain's Vega Sicilia, one of the most famous names in fine wines!

TEA & COFFEE

Origin & Prince & Sons

£4.50

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