



## MUCH-LOVED MENU

2-courses £26.50 3-courses £29.50

How about starting with some...

### **GARDEN BITS - £5.50 Each**

Chargrilled Padron Peppers  
Salt & Vinegar Crispy Kale

### **PIGGY BITS - £5.50 Each**

Honey & Chilli Glazed Pork Belly  
Chipolatas & Black Garlic Mayo

### **FISHY BITS - £5.50 Each**

Fish Fingers & Rubies Ketchup  
Smoked Mackerel Pate & Toast

## STARTERS

### *Grilled Cornish Sardines*

'Moon' Yoghurt & Gooseberry Dressing

### *Roasted Garlic & Potato Soup*

Sourdough Croutons

### *Scott Martin's Pigeon Breast*

Smoked Bacon & Gem Lettuce

## MAIN COURSES

### *Middle White Pork Chop*

Caramelised Apple & Mustard Cream Sauce

### *Fillet of Cornish Hake*

Garden Chard & Tomato Hollandaise

### *Garden Zermatt Leek Risotto*

Blue Moon Cheese & Crispy Sage

### *Salt Aged Bavette Steak (£5 Supplement)*

Thrice Cooked Chips & 'Harlyn Spiced Butter'

## PUDDINGS

### *Baked Almond & Plum Flan*

Crème Fraîche

### *Late Season Raspberry Fool*

Garden Fennel

### *Frozen Blackcurrant Terrine*

Hodmedod's Oat Crumb

**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.

### Kitchen Garden

The Kitchen Garden really is the beating heart of THE PIG-at Harlyn Bay, providing fresh, seasonal produce 365 days of the year. Our Head Chef and Head Kitchen Gardener are in constant communication, walking around the garden together several times a week to ensure our crops are harvested in their prime.

Our Kitchen Garden was lovingly restored by our Kitchen Garden team, reusing its existing features to do justice to the garden's predecessors. Three of the original slate walls have protected this garden from Atlantic winds since 1831 - the fourth wall is even older and holds an old well in its centre.

### Herb Garden

Adjacent to the Kitchen Garden, you will find our Herb Garden, containing all the usual suspects as well as some unique additions - such as ginger scented rosemary, hot and spicy oregano and oyster leaf (tasting distinctly of, you guessed it, oyster!). These plants not only provide punchy flavours and unusual garnishes to our dishes, but they are also used to make teas and infusions in our Potting Shed treatment rooms.

### Greenhouse and Polytunnels

During the summer, our greenhouses and polytunnels are packed full of tomatoes, padron pepper plants as well as a few other interesting treats. In the winter, we use them to extend the season for soft herbs and baby salad leaves including mustards, rocket, lettuce and pak choi - they benefit from the frost protection and longer daylight hours offered by our artificial heating and lighting.

### Fruit Cages

Our fruit cages provide an abundance of fresh berries throughout the summer months, right into the autumn. In addition to the classics like gooseberries, raspberries and currants, we also grow amazingly sweet white alpine strawberries, autumn fruiting golden raspberries and the exotic Chilean guava that continues producing long after all the other berries.

### Mushroom House

The Mushroom House produces kilos of "zero mile" mushrooms on a daily basis. We mainly produce grey, pink and gold oyster mushrooms - but we can also grow batches of shiitake, lion's mane and king oysters. Our mushrooms grow on organically produced substrates made from sustainably sourced materials, such as spent wheat bran from a local miller and ash wood shavings from The Sustainable Yurt company.

### Smoke House

Our chefs smoke their own fish on site using a blend of local honey, lemon, white pepper & sea salt. Occasionally, our kitchens also use the Smoke House to smoke hams, cuts of pork or venison and, sometimes, to smoke our own butter, yoghurt, and honey. The smoked salt pot on your table, next to the garden herb oil, was created here too - we seriously recommend mixing the two together to make the perfect bread-dunking pool (it's a very moreish combo!).



CELTIC SEA



### Bee Hives

THE PIG bee journey started with a couple of humble hives at THE PIG in the New Forest, back in 2014. We now have hives at every PIG, with each location having a unique honey flavour. We use our honey in many of our 25 mile recipes and bring frames of this liquid gold straight from the hives to our breakfast tables between May and September.

### B Corp

At THE PIGs, it's always been in our DNA to champion local suppliers and produce, curb our environmental impact, and provide real opportunities for our PIG people. And, in summer 2024, we officially became B Corp certified. This means we're now part of a global community of businesses that are meeting high standards of social and environmental impact. That really matters to us, and to our local friends we carefully choose as partners. Together, we're committed to making responsible, caring and considered decisions to be a force for good.

### BELU

We're proud partners with Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. From this charge, 25% goes straight to Belu - a social enterprise that give 100% of its net profit to WaterAid to help transform lives worldwide with clean water.



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.

