



Around Our Kitchen Table

2 courses £28.50 3 courses £32.50

GARDEN BITS

Gardener's Cream Cheese & Shortbreads £6
Cylindra Beetroot Hummus £5.50

PIGGY BITS

Crispy Pork Belly £7
Pressed Ham Hock & Walnuts £7

FISHY BITS

Potted Smoked Trout £6.50
Whipped Cod's Roe & Crispbreads £6.50

STARTERS

Potato & Ham Hock Soup
Parsley & Rapeseed oil

Charred Sprouting Broccoli
Preserved Chilli Yoghurt & Walnut Dressing

South Coast Red Mullet
Spring Vegetable Slaw & Pickled Rhubarb

SOUTH DOWNS MEETS THE SEA

The Pig's Sausage Ring
Colcannon Mash, Thyme & Onion Gravy

Chalk Stream Trout
Peas, Broad Beans & Radish

Thakeham Celeriac Schnitzel
Garden Chard & Caper Brown Butter

PUDDINGS

Tayberry Bakewell Tart
Tash's Tayberry Jam & Whipped Creme Fraiche

Garden Rhubarb Fool
Piggy Shortbread

Sussex Cheese Selection
Crackers, Chutney & Apple - £3.50 Supplement

GARDEN SIDES

Honey Roast Carrots £6.25
Cauliflower Cheese for 2
Garlic & Parsley Crumb £12

Flower Pot of Chips £6.50
Buttered Garden Greens £6.25

Tobacco Onions £6.50
Purple Sprouting Broccoli
Toasted Seeds & Creme Fraiche £9.50

Please speak to a member of staff if you have any questions about the menu, allergies, or dietary requirements.
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

HEALTHY DRINKING

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 Idol Rose with Pentire Coastal
Spritz, Aromatic Tonic & Orange

BUBBLES

Classic Cuvée and Ex Machina Rosé

Our wine teams are proud to present the new group wide English Fizz rotation, starting with award winning wines from Hambledon Vineyard and Sugrue South Downs!

Classic Cuvée, Hambledon Vineyard, South Downs, Hampshire, NV
Ex Machina Rosé, Sugrue, South Downs, East Sussex, 2021

Glass	Bottle
£14.50	£65
£16.50	£75

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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