



25 MILE MENU

We have added a £1 voluntary donation to your bill to help raise vital funds for a local charity we feel very strongly about – The CRUMBS Project. They are dedicated to empowering adults facing barriers to employment by providing professional training in hospitality and digital skills. The CRUMBS Project aim to enhance trainees' independence and work-readiness. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish. Registered Charity No. 1151926

GARDEN BITS

Whipped Beetroot Ricotta & Crackers £6
Mushroom Risotto Balls & Black Garlic Mayo £5.50

PIGGY BITS

Crispy Black Pudding Cakes £6
BBQ Pork Ribs & Pickled Fennel £6

FISHY BITS

Fish Fingers & Tartar Sauce £6.50
Potted Smoked Mackerel on Toast £6.50

GARDEN, GREENHOUSE & POLYTUNNEL

'A selection of Dishes, Mostly Picked or Prepared This Morning.

Baked Graffiti Aubergine
Green Olive, Mint & Feta Pesto £14

'O' Mile Mushroom & Leek Tartlet
Mustard Leaf & Puffed Quinoa Salad £14

Gold Priory Beef Tartare
Fluffets' Egg Yolk & Sourdough Toast £18

Roast I.O.W Tomato & Nduja Salad
Rosary Goats Cheese & Spring Onion £14/£23

PIG CLASSICS

Jim Adami's Pigeon Breast
Beetroot & Pickled Rhubarb £15

New Season Asparagus
Poached Fluffets' Egg & Hollandaise Sauce £16

Smoked Chalk Stream Trout
Pickled Cucumber & Cider Dressing £16

180z Pork Barnsley Chop
Garden Greens & Mustard Sauce £38

PURBECK & COAST

Wild Garlic & Spinach Risotto
Wilde Cheese & Pumpkin Seed Dukkah £22

Gold Priory Angus Beef Shoulder Steak
Crushed New Potatoes, Garden Chimichurri £32

Whole Jurassic Coast Plaice
Caper, Shallot & Parsley Brown Butter £30

Spiced Cauliflower
Coriander & Almond Sauce, Pickled Rock Samphire £20

Somerset Saxton Chicken Breast
Roast Carrots, 'Jack by the Hedge' Puree & Pearl Barley £30

South Coast Sea Bass
New Season Asparagus & Nasturtium Sauce £32

Dorset Lamb Rump
Purple Sprouting Broccoli, Tomato & Padron Pepper Dressing £34

Fossil Farm Beef
Flower Pot of Chips, Salad & Peppercorn Sauce
100z Sirloin £42
280z Rib (to share) £100

1kg Monkfish Tail (On The Bone To Share)
Lemon & Chilli Garden Vegetable Slaw £95

GARDEN SIDES

Broad Bean Leaf & Mixed Seed Salad £6
Flower Pot of Chips £6.50
Honey Roast Carrots £7

New Potatoes & Wild Garlic Salt £6.25
Potato Gratin, Old Winchester Cheese (To Share) £12

Thyme & Balsamic Beetroot £6.50
Tobacco Onions £6.50
Buttered Garden Greens £6.25

Please speak to our restaurant manager if you have any questions about the menu, allergies, dietary requirements or calorie content. 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)

THE PIG-on the beach is lucky to be tucked away on the coastline of this historic corner of Dorset. We are spoilt with amazingly fresh seafood and award-winning meats and cheeses, as well as fantastic local breweries.

With an obsessive commitment to home grown produce and a serious love of all-things local, the garden and kitchen teams work hand in hand to create our 25-mile menu, which is supported by passionate local farmers and small producers, who supply anything that we cannot grow, catch or produce ourselves.

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 creates the menu. The menus change 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 - these are the drivers of our food style.

Greenhouse

This acts 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.

Pigs, Sheep, Chickens and Quails

In the grounds you will find pigs and sheep - plus chickens and quails laying eggs daily!

Smoke House

The kitchen is run by our talented Head Chef James Shadbolt and overseen by Chef Director James Golding, who has been smoking his own salmon at THE PIG Smoke House. Our salmon comes from Loch Duart, Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. We've chosen this Certified Freedom Food because it's from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top quality natural salmon. We cure it in a blend of Field's Dorset honey, lemon, white pepper, sea salt and sugar and then smoke over local oak.

We also smoke our own salt for the restaurant tables, various fish, chillies, meats, herbs and even butter!

Foraging

Foraging is an exploration into finding, identifying and collecting wild edible food. Our resident forager, Giuseppe Sinaguglia spent his childhood collecting wild food in Sicily before moving over here and carrying on his passion of cooking and foraging. Giuseppe works alongside the natural landscapes of the Isle of Purbeck, from the seashore and into the forests around THE PIG - on the beach. Collecting wild salads, seaweeds and vegetables in spring through to nuts, berries and mushrooms in the autumn. Giuseppe finds the food, James and the team create the menu.

Belu Water

We're proud partners of Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. Half of this goes straight to Belu, a social enterprise that gives 100% of its profit to WaterAid to transform lives worldwide with clean water, so together we can change at least one life every day.



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.

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