

Around Our Kitchen Table

2 courses £28.50 3 courses £32.50

How about starting with some...

GARDEN BITS

Crispy Kale & Smoked Salt £5.50

Carrot Whipped Feta & Onion Crisps £5.50

PIGGY BITS

Sausage Rolls & Mustard Mayo £6

Homegrown Brawn & Pickles £6

FISHY BITS

Fish Fingers & Tartare Sauce £6.50

Potted Smoked Mackerel & Crostini £6.50

STARTERS

Potato & Ham Hock Soup

Parsley & Rapeseed Oil

Hayward's Sprouting Broccoli

Preserved Chilli Yoghurt & Walnut Dressing

South Coast Red Mullet

Spring Vegetable Slaw & Pickled Rhubarb

PURBECK & COAST

The Pig's Sausage Ring

Colcannon Mash, Thyme & Onion Gravy

Chalk Stream Trout

Peas, Broad Beans & Radish

Berry Hill Farm Celeriac Schnitzel

Garden Chard & Caper Brown Butter

PUDDINGS

Raspberry Bakewell Tart

From Dorset With Love Jam & Whipped Creme Fraiche

Rhubarb Fool

Piggy Shortbread

Dorset Cheese Selection

Crackers, Chutney & Apple - £3.50 Supplement

GARDEN SIDES

Garden Broad Bean Leaf Salad £6

Flower Pot of Chips £6.50

Buttered Garden Greens £6.25

New Potatoes & Wild Garlic Salt

£6.25

Gratin Potato, Old Winchester Cheese
(To Share) £12

Lemon & Thyme Roast Carrots £6.50

Tobacco Onions £6.50

Braised Red Cabbage £6.25

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

Love Me Clearly £9

Pentire Seaward, Orange, Citrus

Forager's Fizz £9

Bowser Leaf, Elderflower,
Noughty Fizz

Pentito £9

Pentire Adrift, Lime & Lime Mint, Soda

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!

Pig Reserve, Bee Tree Vineyard, South Downs, East Sussex, 2019

Lobster Shed Pink, Bee Tree Rosé, South Downs, East Sussex, 2018

Glass

£14.50

Bottle

£69

£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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