

25 MILE MENU

PIGGY BITS

Carrot Hummus & Crisp Bread £6

Tempura Garden Shoots & Chilli Mayo £6

Saddleback Crackling & Apple Sauce £6

Honey & Mustard Chipolatas £6.50

Smoked Cod Roe & Croutons £6.25 Fish Fingers & Rubies Ketchup £6

GARDEN, GREENHOUSE & POLYTUNNEL

A Selection of Dishes, Mostly Picked or Prepared This Morning.

White Park Beef Tartare
Burford Brown Egg Yolk & Croutons £16

Whole Cornish Sardines
Garden Herb Green Sauce £13

Pínk Fír Potatoes Capers, Gherkíns & Apple Dressing £14

Evesham Purple Sprouting Broccoli Roasted Hazelnuts & Goats Curd £15/£22

PIG CLASSICS

Beaulieu Estate Pigeon Breast Beetroot & Pickled Rhubarb £15

New Forest Asparagus

Poached Hens Egg & Hollandaíse £16

180Z Pork Barnsley Chop Garden Greens & Mustard Sauce £38 Smoked Chalk Stream Trout
Pickled Cucumber & Cider Dressing £16

FOREST & SOLENT

Wild Garlic Risotto

Old Winchester & Pickled Shallots £22

Roast 1.O.W Tomatoes & Garden Shoots

Pearl Barley & Garden Herbs £21

Aurox Beef Steak's

Flower Pot of Chips, Salad & Peppercorn Sauce 1002 Sirloin £48 2402 Rib To Share £120 Tíle Barn Farm Pork Loín

Spiced Crushed Peas & Anchovy Butter £31

White Park Beef Cottage Pie Red Wine Sauce £24

Somerset Saxon Chicken Breast Garden Sorrel & 'O Mile' Mushrooms £29 BBQ Brixham Octopus

Tomato Ash Salsa & Purple Sprouting Broccoli

South Coast Pollock

Garden Chard & Fish Sauce £28

Whole Lyme Bay Dover Sole To Share

Caught Daily On The Monty Of Ladram
Caviar Butter Sauce & Garden Chard £94

GARDEN SIDES

Thyme Roasted Carrots £6.50

Buttered New Potatoes £6.50

Flower Pot Of Chips £7

Roasted Boldor Beetroot, Goats Cheese & Walnuts £9.50

Tobacco Oníons £6.50

Buttered Or Steamed Garden Greens £6

Please note that any game on the menu may contain shot

Kitchen Garden

The Kitchen Garden really is the beating heart of THE PIG, 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. The original PIG's walled garden has evolved and expanded over the years - productive beds now surround our beautiful Alitex greenhouse, our planted potager garden supplies our Pastry Team, and plenty of orchard trees produce apples and pears.

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

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

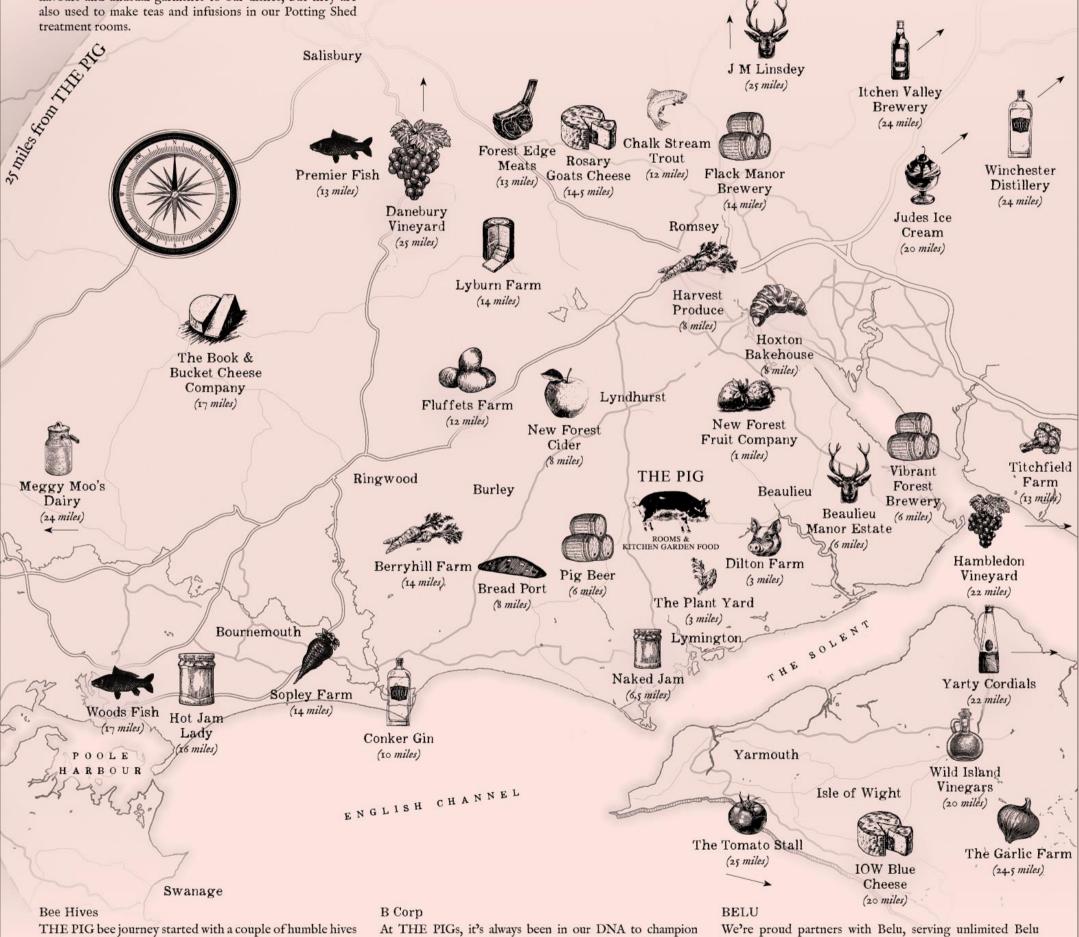
Our fruit cages provide an abundance of fresh berries throughout the summer months, right into the autumn. In addition to the classics like gooseberries, raspberries and currants, we also grow amazingly sweet white alpine strawberries, autumn fruiting golden raspberries and the exotic Chilean guava that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





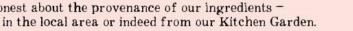
at THE PIG in the New Forest, back in 2014. We now have

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.





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.

We use recycled, FSC certified paper and vegetable-based inks. Menus are recycled after use.

local suppliers and produce, curb our environmental

impact, and provide real opportunities for our PIG people.

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

And, in summer 2024, we officially became B Corp certified.

force for good.