

THE PIG



25 MILE MENU

GARDEN BITS - £4.95 each

'0 Mile' Oyster Mushroom Vol Au Vents
IOW Padron Peppers

PIGGY BITS - £4.95 each

Devil's On Horseback
Saddleback Crackling & Apple Sauce

FISHY BITS - £4.95 each

Chalk Stream Trout Pate
Gentleman's Relish On Toast

GARDEN, GREENHOUSE & POLYTUNNEL

'A Selection Of Plant Based Dishes, Mostly Picked This Morning'

Berry Hill Boltardy Beetroot
Wild Garlic Hummus & Sunflower Seeds £12/£16

Foraged Nettle & Potato Soup
Herb Croutons £8

Judy's I.O.W Tomatoes On Toast
Garden Chives £10/£14

Chicory & Blue Vinny Salad
Walnuts & Conference Pear £12

STARTERS (OR BIGGER!)

New Forest Asparagus
Tempus Quanciale & Mustard Dressing £15

Our Black Pudding
Fried Fluffet's Farm Hen's Egg & HP Sauce £14

Cured Monkfish
Preserved Chilli, Confit Shallots & Smoked Yoghurt £16

South Coast Mackerel
Beetroot, Pickled Rhubarb & Horseradish £12

FOREST & SOLENT

Foraged Wild Garlic Risotto
New Forest Asparagus & Old Winchester £22

Hodmedod's Quinoa
Charred Garden Leeks & Flaked Almonds £18

Rosary Goat's Cheese Ravioli
Chilli & Smoked Beetroot Puree £22

Tile Barn Farm Pork Chop
Savoy Cabbage & Mustard Sauce £28

Medstead Farm Spatchcock Quail
Jersey Royals & Garden Sorrel Dressing £19

Hampshire Pork Faggot
Peas, Radish & Broad Beans £24

Black Angus Rib Of Beef for 2
Thrice Cooked Chips & Walled Garden Salad £100

South Coast Gurnard
Garden Greens & Clam Dressing £28

Kimmeridge Bay Whole Black Bream
Hollandaise & Jersey Royals £36

Chalk Stream Trout
Cauliflower & Hampshire Watercress £26

GARDEN SIDES - £4.75

Walled Garden Salad
Buttered New Potatoes

Thrice Cooked Chips
Boltardy Beetroot

Tobacco Onions
Berry Hill Carrots

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

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 then makes the menu. The menus will change by the minute 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 and influenced by the forest - these are the drivers of our food style.

Beef

To put some of the best beef in the UK on your plate we have stretched our radius slightly! Our beef is sourced from Irish producer Peter Hannon. Peter dry ages his Glenarm Estate beef in Himalayan pink salt chambers; Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, creating the perfect environment for the ageing process. Over a period of 28-45 days, it concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique, sweet, flavoursome and multi-award winning beef.

Smoke House

Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockenhurst honey, white pepper and lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top quality natural salmon.

Greenhouse and Polytunnels

These act 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.

Fruit Cages

At the rear of the property we have a large fruit cage. This produces an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, red and black currants, green and red gooseberries, kiwi fruits and white strawberries.

Pigs, Chicken and Quails

In the grounds you will find meat pigs and Kune kune who are our resident pet pigs - plus chickens and quails laying eggs daily!

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.

Mushroom House

We grow our own 'zero miles' Oyster mushrooms using sustainable low-tech methods designed by our friends at GroCycle. Our mushrooms are grown on used coffee grounds that would otherwise be thrown away. We make use of a plentiful waste resource which is still packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.



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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