

THE PIG



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 - New Forest Trust. They work to support the conservation of the unique landscape we call home as well as protect the forest wildlife and traditional communing way of life. 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. 1099420

GARDEN BITS - £4.95 each

'0 Mile' Oyster Mushroom Vol Au Vents

Celeriac Remoulade & Blue Cheese Rolls

PIGGY BITS - £4.95 each

Brock Eggs & Colman's Dressing

Saddleback Crackling & Apple Sauce

FISHY BITS - £4.95 each

Smoked Cod's Roe & Croutons

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

Judy's I.O.W Tomatoes On Toast

Garden Chives £10/14

Foraged Nettle & Potato Soup

Herb Croutons £8

Chicory & Blue Vinny Salad

Walnuts & Conference Pear £12

STARTERS (OR BIGGER!)

New Forest Asparagus

Tempus Quanciale & Mustard Dressing £15

Cured Monkfish Carpaccio

Preserved Chilli, Confit Shallots & Smoked Yogurt £16

Our Black Pudding

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

South Coast Mackerel

Beetroot, Pickled Rhubarb & Horseradish £12

FOREST & SOLENT

Foraged Wild Garlic Risotto

New Forest Asparagus & Old Winchester £22

Tile Barn Farm Pork Chop

Savoy Cabbage & Mustard Sauce £28

South Coast Gurnard

Garden Greens & Clam Dressing £28

Hodmedod's Quinoa

Purple Sprouting Broccoli & Flaked Almonds £18

Medstead Farm Spatchcock Quail

Jersey Royals & Garden Sorrel Dressing £26

Kimmeridge Bay Whole Black Bream

Hollandaise & Jersey Royals £36

Rosary Goat's Cheese Ravioli

Chilli & Smoked Beetroot Puree £22

Hampshire Pork Faggot

Peas, Radish & Broad Beans £23

Chalk Stream Trout

Roast Cauliflower & Hampshire Watercress
£26

Black Angus Rib Of Beef for 2

Thrice Cooked Chips, Walled Garden Salad £100

GARDEN SIDES - £5.50

Walled Garden Salad

Buttered New Potatoes

Thrice Cooked Chips

Roasted 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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