

25 MILE MENU

We have added a £1 voluntary donation to your bill to help us raise funds to support the important conservation efforts of the Studland Bay Marine Partnership - a collective who are working together to protect Studland Bay's rare seagrass beds, diverse marine life and the resident spiny seahorse population, one of Britain's native seahorse species. We know it is a very personal choice and please do not hesitate to ask us to remove it if you wish.

Funds raised for the Partnership will be via The Seahorse Trust. Registered Charity No. 1086027

GARDEN BITS - £4.95 each
Wild Garlic & Cheddar Pinwheels
Beetroot Pickled Quails Eggs

PIGGY BITS - £4.95 each
Sausage Rolls & Mustard Mayo
BBQ Pork Belly & Pickled Fennel

FISHY BITS - £4.95 each
Fish Fingers & Tartar Sauce
Devilled Bass Tails & Coriander Mayo

GARDEN, GREENHOUSE & POLYTUNNEL

'A selection of our plant-based dishes, mostly picked this morning'

Dorset Leek, Potato & Foraged Wild Garlic Soup
Sourdough Croutons £8

New Forest Asparagus
Wilde Cheese & Pickled Shallots £16

Marinated English Beetroot
Whipped Cranbourne Blue & Broad Bean Leaf £12

I.O.W Beef Steak Tomatoes
Hemmingway Cheese & Garden Coriander £13

STARTERS (OR BIGGER!)

Tempus Spiced Coppa
Pickled Gardener's Salad £13/£22

Chalk Stream Trout Terrine
Smoked Trout & Cucumber Relish £15

Cured Jurassic Coast Black Bream
Lemon Verbena Vodka, Sour Cream & Pickled Fennel £14

Portland Crab Bake
Coastal Cheddar Crumb & Garden Pickles £17

Peppered Angus Beef Fillet Carpaccio
Black Garlic Mayo, Old Winchester & Rocket £18

PURBECK & COAST

'O Mile' Mushroom Risotto
Foraged Wild Garlic & Old Winchester £19

'Little Acorn Farm' Pork Loin
Sweetheart Cabbage & Rhubarb Ketchup £28

'Governor of Landram' Pollock
Cauliflower Puree, Asparagus & Radish Dressing £28

Hayward's Cauliflower Tart
Onion Marmalade & Blue Vinny Cheese £18

Chargrilled Gold Priory Angus Beef Liver
Confit Potatoes & Peppercorn Sauce £25

Whole South Coast Plaice (on the bone)
Gardener's Butter £30

Sopley Farm Purple Asparagus
Jersey Royal Potatoes, Rhapsody Garlic Dressing &
Crispy Capers £24

Jim Adami's Pigeon Breasts
Garden Leeks & Bacon, Foraged Elderberry Sauce
£26

'Tenacity' Sliver Mullet
Foraged Sea Beets & Sorrel Cream Sauce £25

Portland Dressed Crab
Thrice Cooked Chips, Garden Salad & Marie Rose Sauce £28

GARDEN SIDES - £5.50

Garden Salad & Radish
Thrice Cooked Chips

Buttered New Potatoes & Wild Garlic
Buttered Garden Greens

Thyme Roast Beetroot
Tobacco Onions

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 Sinagaglia 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

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