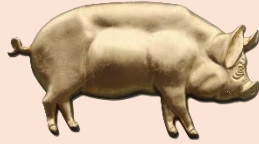


THE PIG



ROOMS &
KITCHEN GARDEN FOOD

Feasting Menu Options

To Start

Selection Of Piggy, Fishy & Garden Bits
for the table to share

Main Event

Tile Barn Farm Pork Belly Porchetta Or Rack Of Pork
Red Wine Sauce, Mustard Sauce Or Apple Sauce

OR

Thornback Ray Wing & Burnt Butter Sauce

Served With a selection Of Garden vegetables And Salads To share

Dessert

Sharing Sherry Trifle

OR

Sharing Seasonal Fruit Pavlova

OR

Sharing Seasonal Fruit Crumble

£55 Per Person

Add The Fish Option For A Supplement of £15 Per Person

THE PIG



ROOMS &
KITCHEN GARDEN FOOD

To Start

for the table to share

Hampshire Ham Hock Terrine

New Forest Piccalilli & Garden Leaves

Roasted Bolthardy Beetroot

Toasted Hazelnuts & Rosary Goats Cheese

Baked Heritage Carrots

Garden Pesto & Toasted Almonds

The Main Event

Buttermilk Marinated Leg Or Rack Of Lamb

Red Wine Sauce Or Mint Sauce

OR

South Coast Side of Hake & Burnt Butter Sauce

Selection Of Seasonal Vegetables & Salad

Dessert

Sharing Valrhona 63% Chocolate Tart

OR

Sharing Seasonal Fruit Pavlova

OR

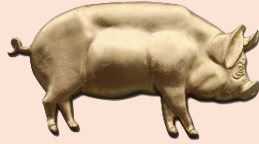
Sharing Seasonal Fruit Crumble

£65 Per Person

Add The Fish Option For A Supplement of £15 Per Person

Add Piggy, Fishy & Garden Bits For £5 Per Head

THE PIG



ROOMS &
KITCHEN GARDEN FOOD

*Selection Of Piggy, Fishy & Garden Bits
for the table to share*

To Start

for the table to share

Hampshire Ham Hock Terrine
New Forest Piccalilli & Garden Leaves

Roasted Bolthardy Beetroot
Toasted Hazelnuts & Rosary Goats Cheese

Baked Heritage Carrots
Garden Pesto & Toasted Almonds

The Main Event

Roast Rump Of Beef For the Table To Share

Grilled Monkfish Tail On The Bone

Selection Of Seasonal Vegetables & Salad

Dessert

Sharing Valrhona 63% Chocolate Tart

OR

Sharing Seasonal Fruit Pavlova

OR

Sharing Seasonal Fruit Crumble

£120 Per Person