

# THE PIG



ROOMS &  
KITCHEN GARDEN FOOD

## December 2024

Hot Smoked Trout & Garden Mustard Leaves  
Pickles & Somerset Cider Dressing

Garden Herb Gnocchi & Tempus N'Duja Butter  
Glastonbury Smoked Cheese & Celeriac Slaw

Kitchen Garden Beetroot Soup & Horseradish Cream  
Herb Croutons

Grilled Pork Collar & Soused Garden Red Cabbage  
Confit Garlic Mayo

Salad of Endives & Chicory  
Toasted Pecans & Preserved Lemon Dressing

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Braised Lamb Shoulder Ragu  
Garden Cavolo Nero & Sloe Sauce

Haywood Farm Turkey Breast & Leg  
Duck Fat Potato Fondant & All the Trimmings

Garden Jerusalem Artichoke Risotto  
Sprout tops, Old Winchester & Wild Mushroom Sauce

South Coast Fillet of Market Fish  
Creamed Truffle Potatoes & Hambleton Cream Sauce

Wooley Park Duck Breast  
Braised Red Cabbage, Pickled Currants & Bread Sauce

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The PIG'S Christmas Pudding  
Brandy Sauce

Cranberry & Orange Thyme Trifle

Iced Chestnut Terrine  
Rosemary & Blackcurrant Sauce

Chocolate & Blackberry Mousse  
Preserved Stone Fruit & Brandy Snap

Local Artisan Cheeseboard  
Served with Chutney, Crackers & Orchard Apples

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.  
Please note an optional 12.5% Service Charge will be added to your Final Bill.