

THE PIG



ROOMS &
KITCHEN GARDEN FOOD

NEW

PIG CLASSICS

The gloriousness of the 25 mile seasonal menu across THE PIG Hotels is that each day guests will see something new appear on this ever-changing list of locally sourced goodies. BUT, what if there are popular classics that diners are returning specifically to gorge on only to find that they've been taken off, in favour of something more relevant to that month. It's disappointing, to say the least. Enter the new category on that much thumbed menu, **PIG CLASSICS**. Team PIG are now confident there will be no more heavy hearts in their greenhouse restaurants, and here's what will now become permanent fixtures keeping the loving clientele coming back for more.

Kamil's Black Pudding Fried Hen's Egg & HP Sauce, £15

Kamil (aka Mr Pickle) has been with THE PIG since day one and is the king of pickling. His black pudding recipe is a true British classic perfected by using his Polish cookery heritage. This recipe contains marjoram from the garden and a pork shoulder/liver blend. Dating back to the 1400s, black pudding is often found traditionally as part of breakfast, but it's so popular that the chefs feature it on both the lunch and dinner menus.

Smoked Chalk Stream Trout Pickled Cucumber & Cider Dressing, £16

Why trout and not salmon? Back in 2023, many of the country's leading chefs spoke out recommending smoked trout as a more sustainable option compared with salmon. The flavour profiles are similar, but trout is slightly more subtle and less salty. In this dish the acidity from the pickled cucumber assists the bold flavour of the trout. Pickling and preserving go hand in hand with THE PIG ethos of championing local veg produce in all its different forms.

Thyme Roasted Boldor Beetroot, Local Blue Cheese & Watercress £14

Boldor Beetroot is a golden variety which has an earthy, sweet flavour. The Pig's blue cheese will be local to each PIG and there's bound to be a story behind each one – we know that THE PIG-at Harlyn Bay's Blue Moon Cheese will invite some intrigue. Ancient Greeks believed eating watercress would make you witty, while Victorians thought it could get rid of freckles. Legend aside, nothing beats that fresh peppery flavour of this aquatic leafy vegetable.

18oz Pork Barnsley Chop Garden Greens & Mustard Sauce £38

This generous double-loin chop, taken from the middle of the rib of the pig, is the absolute epitome of pigging out! The story goes that farmers at South Yorkshire's Barnsley market enjoyed a midday meal where these large chops were on the menu. The Barnsley chop is said to have been named by a stranger who asked for, "*a big chop, a real chop. You know, a Barnsley chop!*" And a true PIG staple, garden greens, which come from the brassica family; they are hardy, leafy greens grown year-round, whatever the weather!

PIG CLASSICS are available across every PIG from 18th February.

For further information visit www.thepighotel.com