



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
Crispy Mushrooms & Black Garlic Mayo
Pea Hummus & Crackers

PIGGY BITS - £4.95 each
Chipolatas, Tomato & Chilli Jam
BBQ Pork Belly & Pickled Fennel

FISHY BITS - £4.95 each
Fish Fingers & Dill Mayo
Potted Trout on Sourdough

GARDEN, GREENHOUSE & POLYTUNNEL

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

Chilled Pea Soup
Oregano Sour Cream £10

Chargrilled Garden Courgette
Basil Oil & Whipped Goats Cheese £13/£20

I.O.W Tomato Salad
Sourdough & Garden Basil £13/£22

Marinated Garden Beetroot
New Forest Strawberries, Szechuan Pepper & New Zealand Spinach
£12/£20

STARTERS (OR BIGGER!)

Tempus Spiced Loin
IPA Pickled Cucumber £13

Cured Jurassic Coast Mackerel
I.O.W Heritage Tomato & Padron Pepper Dressing £16

Priory Farm Steak Tartare
Fluffet's Egg Yolk & Sourdough Crostini £18

Spiced Portland Crab Cocktail
Iceberg Lettuce & Marie Rose Sauce £19

PURBECK & COAST

Summer Vegetable Tagliatelle
Old Winchester Cheese & Truffle Oil £20

Little Acorn Farm Pork Loin
Garlic & Chilli Cavolo Nero, Blackberry Red Wine Sauce
£28

Whole Cornish Sardines
Preserved Tomatoes, Peppers & Sea Purslane £22

I.O.W Vine Tomato Tart
Onion Marmalade & Blue Vinny Cheese £22

Jim Adami's Pigeon Breasts
Roast Garden Beetroot & Monk's Beard £26

Poole Bay Silver Mullet
Nduja Crushed Potatoes & Nasturtium Dressing
£28

Charred Isle of Wight Aubergine
Harissa & Confit Garlic Dressing, Garden Herb
Quinoa £19

Jurassic Coast Lamb Rump
Roast Courgette & Spiced Hummus £34

'Celtic Dawn' Pollock
Marsh Samphire, Clams & Black Garlic Cream
Sauce £30

GARDEN SIDES - £5.50

Garden Salad & Seeds
Thrice Cooked Chips

Buttered New Potatoes & Garden Mint
Buttered Garden Greens

Thyme Roasted Carrots
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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