

## **MUCH-LOVED MENU**

2 courses £26.50 or 3 courses £29.50

How about starting with some...

### PIGGY BITS (£5.50 each)

Smoked Farmers Long Aubergine Oyster Mushroom Vol-au-vents Spiced Coppa & Pickles Honey Mustard Chipolatas Fish Popcorn & Tartare Sauce Oak Smoked Cods Roe

### **STARTERS**

Slow Roast Sussex Beef Salad Pickled Pear & Celeriac Remoulade Line Caught Mackerel Northern Lights Leeks & Capers

Oyster Mushrooms on Toast Hallgate Farm Fried Hens Egg

#### MAIN COURSES

Roast 'O' Mile Beetroot

Braised Split Peas & Garden Greens

Shoreham Harbour Fillet of Bream

Ghost Pumpkin & Sage Brown Butter

Madehurst Lamb Faggot

Garden Greens & Red Onion Gravy

Scott's Farm Free Range Pork Chop (£8 supplement)

Confit Carrot & Silly Moo Cider Sauce

GARDEN SIDES (£6 each)

Garden Leaves & Pickles Thrice Cooked Chips Honey Roast Carrots Tobacco Onions

### **PUDDINGS**

Apple, Pear & Sultana Crumble

Bird's Custard, Ice Cream or Pouring Cream

Tayberry & Almond Flan

Toasted Almonds & Sweetened Cream

Solo Sussex Cheese

Olde Sussex, Blue Clouds or Sussex Brie, Homemade Crackers & Damson Cheese

# ANYTHING ELSE TO FINISH?

## Piggy Fours £8.50

A selection of sweet treats

Our Tea & Coffee Selection £4.50

Chocolarder Drinking Chocolate £4.50

### **TIPPLES**

Wild Idol Sparkling Rosé
Non-Alcoholic, 150ml, £11.50

PIG Reserve, Bee Tree Sparkling Brut Sussex, England 2019, 150ml, £14.50

Trebbíano, Sassí Bíanco, Trebbíano d'Abruzzo
175ml, £10

Portuguese Red, Grao Vaso, Dao Tínto 175ml, £8.50

### WITH PUDDING

Tokají, Late Harvest, Oremus, 2016 Hungary, 75ml, £11.75

### FROM THE BAR

Pentire Seaward & Fever Tree Tonic, 0% - £8.5

Bright and zesty with green tones from a coastal plant blend. An alcohol-free spirit

Sapling Gin & Fever Tonic - £9

Our House Gin, refreshingly zesty and packed with juniper.

Madehurst Mule - £13

Sapling Vodka, Homegrown Kaffir Lime, Lime, Ginger Beer, Bitters