

THE PIG



25 MILE MENU

PIGGY BITS - £4.50 each

Brock Eggs & Colmans Dressing
Saddleback Crackling & Apple Sauce

FISHY BITS - £4.50 each

Battered Coley & Ranch Dressing
'Potted Salmon' Croutons

GARDEN BITS - £4.50 each

Poly Tunnel Padron Peppers
Salt & Vinegar Crispy Kale

GARDEN, GREENHOUSE & POLYTUNNEL

'A Selection Of Plant Based Dishes, Mostly Picked This Morning'

New Forest Mushrooms

Hazelnut Dressing & Crispy Hens Egg £9

New Forest Jerusalem Artichokes

Walnuts, Pickled Pear & Cider Dressing £8

Sopley Courgettes & English Burrata

Chilli & Garden Herb Dressing £16

Hampshire Celeriac & Apple Soup

Herb Croutons £7/£14

STARTERS (OR BIGGER!)

Poole Bay Mackerel

Celeriac Remoulade £9

Hot Smoked Houghton Springs Trout

Garden Cucumber & Fennel Dressing £12

Mr Bartlett's Venison Chorizo On Sourdough

Padrons, I.O.W. Tomatoes & New Forest Cider £10

A Pinch Of Salt's "Home Grown" Cured Meats

New Forest Chutney & Garden Pickles £10/£20

James Golding's Oak Smoked Loch Duart Salmon

Pickled Cucumber & Willy's Cider Dressing £11/£22

£1 of this dish will be donated towards Action Against Hunger's Love Food Give Food campaign

FOREST & SOLENT

Tile Barn Farm Pork Chop

South Coast Monkfish

Smoked Bacon & Butterbean Stew £26

Zero Mile Mushroom 'Bolognese'

Creamy Polenta & Old Winchester £10/£20

Romsey Calves Liver

Mash, Crispy Bacon & Onion Gravy £22

Whole Poole Bay Plaice

Parcel & Caper Butter Sauce £28

Cider Braised Garden Roscoff Onions

Pickled walnut Ketchup & Apple £17

100z Salt Aged Sirloin Steak

This Beef Is From Peter Hannan £34

(Not 25 Miles But The Best 100z Sirloin We Can Buy!)

Portland Dressed Crab

Rapeseed Mayo & Thrice Cooked Chips £24

Westcombe Ricotta Gnocchi

Sweetcorn Salsa & Romano Pepper Sauce £18

GARDEN SIDES - £4.25

Cucumber & Minted Yoghurt

Walled Garden Salad

Corn On The Cob

Thyme Roasted Beetroot

Minted New Season Potatoes

Tobacco Onions

Thrice Cooked Chips

IOW Tomato Salad

Buttered Or Steamed Garden Greens

Warning, our game may contain shot!

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements.

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)

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 then makes the menu. The menus will change by the minute 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 and influenced by the forest - these are the drivers of our food style.

Beef

To put some of the best beef in the UK on your plate we have stretched our radius slightly! Our beef is sourced from Irish producer Peter Hannon. Peter dry ages his Glenarm Estate beef in Himalayan pink salt chambers; Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, creating the perfect environment for the ageing process. Over a period of 28-45 days, it concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique, sweet, flavoursome and multi-award winning beef.

Smoke House

Chef Director James Golding has been smoking his own smoked salmon at The Pig Smoke House, with a blend of local Brockenhurst honey, white pepper and lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top quality natural salmon.

Greenhouse and Polytunnels

These act 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.

Fruit Cages

At the rear of the property we have a large fruit cage. This produces an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, red and black currants, green and red gooseberries, kiwi fruits and white strawberries.

Pigs, Chicken and Quails

In the grounds you will find meat pigs and Kune kune who are our resident pet pigs - plus chickens and quails laying eggs daily!

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.

Mushroom House

We grow our own 'zero miles' Oyster mushrooms using sustainable low-tech methods designed by our friends at GroCycle. Our mushrooms are grown on used coffee grounds that would otherwise be thrown away. We make use of a plentiful waste resource which is still packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.



Our 25-mile menu means we can be 100% honest about the provenance of our ingredients - at least 80% of fresh ingredients will be sourced in the local area or indeed from our kitchen garden. We use recycled, FSC certified paper and vegetable-based inks. Menus are recycled after use.

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