



25 MILE MENU  
17<sup>TH</sup> SEPTEMBER 2025

We have added a £1 voluntary donation to your bill to help us raise vital funds for a charity campaign we feel very strongly about - Restaurants Against Hunger with Action Against Hunger UK. Through our shared love of food, we can help fight the hunger crisis and help vulnerable communities to build a brighter future. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish. Action Against Hunger UK is a charity registered in England and Wales (number 1047501) and in Scotland (number SC048317).

PIGGY BITS

- Roast Tomatillo Dip & Crispbreads £4.50
- Crispy Pork & Garlic Mayo £5
- Fish Popcorn & Tartare Sauce £4.50

TO START

Kitchen Garden, Caught or Cured

- Walled Garden Beetroots, Perserved Blackberries & Walnuts £14
- ‘Simply’ Cured Meats, Pickles & Onion Chutney £16
- Rye Bay Scallops, Carrot Puree & Roast Almonds £18/35
- Brighton Blue Cheese, Radiccio & Pickled Apple Salad £14/£22
- Gardener’s Vegetable Broth, Cheese Croutons £10
- Kitchen Garden Fritters, Herb Mayo £13
- ‘O Mile’ Oyster Mushrooms, Goodweald Smoked £13
- Joshua’s Tomatoes, Creme Fraiche & SØDT Breadcrumb £14
- Sussex Beef Brisket, Asterix Celeric Remoulade £13/24
- Whipped Smoked Haddock, Pickled Passandra Cucumbers £13

TO FOLLOW

From Local Farmers, Fishing Boats & Foragers

- Chateaubriand Fillet for Two  
Chips, Watercress & Garden Herb ‘Chimichurri’ £95
- Scott’s Farm Pork Chop, Parsnip & Apple Mash £29
- Free Range Chicken Breast, Farmer’s Long Aubergine Polenta £28
- Braised Shoulder of Lamb, Bubble & Squeak £34
- Madehurst Vegetable & Tomato Stew, Sussex Slipcote Goat’s Cheese & Herb Dressing £21
- South Coast Chargrilled Monkfish for Two  
Smoked Aubergine & Braised Haricot Beans £85
- Fillet of Plaice, Northern Lights Leeks & Mussel Cream £30
- Fillet of Chalk Stream Trout, Florence Fennel £32
- ‘O Mile’ Leek Risotto, Roasted Hazlenuts £14/£23

GARDEN SIDES

- Tobacco Onions £6.50
- Buttered Greens £6.50
- Herbed New Potatoes £6.50
- Flower Pot of Chips £6.50
- Lexton Leek & Cauliflower Bake £12.50
- Honey Roast Carrots £6.50

PUDDINGS

- Greenhouse Lemongrass Gin Jelly  
Electric Daisy & Raspberry Granita £9
- Tash’s Cheesecake  
Groves Farm Raspberries £9.50
- Piggy Fours  
Small Sweet Treats £8.50
- Trio of Sussex Cheeses  
Olde Sussex, Seven Sisters & Burwash Rose £13.50
- Blackberry Tart  
Blackberry & Lemon Curd £9.50
- Homemade Ice Cream & Sorbet  
£3 Per Scoop

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

### Kitchen Garden

The Kitchen Garden really is the beating heart of THE PIG-in the South Downs, providing fresh, seasonal produce 365 days of the year. Our Head Chef and Head Kitchen Gardener are in constant communication, walking around the garden together several times a week to ensure our crops are harvested in their prime.

Our Kitchen Garden and greenhouses were lovingly restored by our Kitchen Garden Team, reusing the existing features to do justice to the garden's predecessors. Throughout the garden, you'll find a large kiwi vine, rows of traditionally espaliered apples and other mature fruit trees between the crops.

### Herb Garden

Adjacent to the Kitchen Garden, you will find our Herb Garden, containing all the usual suspects as well as some unique additions - such as ginger scented rosemary, hot and spicy oregano and oyster leaf (tasting distinctly of, you guessed it, oyster!). These plants not only provide punchy flavours and unusual garnishes to our dishes, but they are also used to make teas and infusions in our Potting Shed treatment rooms.

### Greenhouse and Polytunnels

During the summer, our greenhouses and polytunnels are packed full of tomatoes, padron pepper plants as well as a few other interesting treats. In the winter, we use them to extend the season for soft herbs and baby salad leaves including mustards, rocket, lettuce and pak choi - they benefit from the frost protection and longer daylight hours offered by our artificial heating and lighting.

### Fruit Cages

Our fruit cages provide an abundance of fresh berries throughout the summer months, right into the autumn. In addition to the classics like gooseberries, raspberries and currants, we also grow amazingly sweet white alpine strawberries, autumn fruiting golden raspberries and the exotic Chilean guava that continues producing long after all the other berries.

### Mushroom House

The Mushroom House produces kilos of "zero mile" mushrooms on a daily basis. We mainly produce grey, pink and gold oyster mushrooms - but we can also grow batches of shiitake, lion's mane and king oysters. Our mushrooms grow on organically produced substrates made from sustainably sourced materials, such as spent wheat bran from a local miller and ash wood shavings from The Sustainable Yurt company.

### Smoke House

Our chefs smoke their own fish on site using a blend of local honey, lemon, white pepper & sea salt. Occasionally, our kitchens also use the Smoke House to smoke hams, cuts of pork or venison and, sometimes, to smoke our own butter, yoghurt, and honey. The smoked salt pot on your table, next to the garden herb oil, was created here too - we seriously recommend mixing the two together to make the perfect bread-dunking pool (it's a very moreish combo!).



### Bee Hives

THE PIG bee journey started with a couple of humble hives at THE PIG in the New Forest, back in 2014. We now have hives at every PIG, with each location having a unique honey flavour. We use our honey in many of our 25 mile recipes and bring frames of this liquid gold straight from the hives to our breakfast tables between May and September.

### B Corp

At THE PIGs, it's always been in our DNA to champion local suppliers and produce, curb our environmental impact, and provide real opportunities for our PIG people. And, in summer 2024, we officially became B Corp certified. This means we're now part of a global community of businesses that are meeting high standards of social and environmental impact. That really matters to us, and to our local friends we carefully choose as partners. Together, we're committed to making responsible, caring and considered decisions to be a force for good.

### BELU

We're proud partners with Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. From this charge, 25% goes straight to Belu - a social enterprise that give 100% of its net profit to WaterAid to help transform lives worldwide with clean water.



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.

