

THE PIG *in the South Downs*



ROOMS &
KITCHEN GARDEN FOOD

Around Our Kitchen Table

2 courses £28.50 3 courses £32.50

GARDEN BITS

Gardener's Cream Cheese & Shortbreads £6

Cylindra Beetroot Hummus £6

PIGGY BITS

Tempus Pork Loin & Pickles £6.50

Chilli Honey Pork Belly £6.50

FISHY BITS

Smoked Haddock Fritters £6.50

Fish Popcorn & Tartare Sauce £6.50

STARTERS

Garden Pea Soup

Mint & Rapeseed Oil

Monkfish 'Scampi'

Garden Leaves & Herb Mayo

Smoked Pork Belly Bacon

Par-cel, Shallot & Caper Salad

SOUTH DOWNS MEETS THE SEA

Scott's Farm Slow Cooked Pork Collar

Oyster Mushrooms & Spring Onions

South Coast Fish Stew

Potato, Peas & Dill

Spring Vegetable Salad

High Weald Dairy Ricotta

PUDDINGS

Chichester Strawberries

Puffed Quinoa & Lewes Yoghurt Sorbet

Lemon Thyme Posset

Piggy Shortbread

Sussex Cheese Selection

Crackers, Chutney & Apple - £3.50 Supplement

GARDEN SIDES

Tobacco Onions £6.50

Cauliflower Cheese for 2

Garlic & Parsley Crumb £12

Flower Pot of Chips £6.50

Garden Salad & Pickles £6.50

Garden Greens £6.50

Heritage Tomato Salad

Lewes Yoghurt & Lovage £9.50

Please speak to a member of staff if you have any questions about the menu, allergies, or dietary requirements.
We hope you enjoyed the food & service; we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could have done better.

FREE SPIRITED SELECTION

HEALTHY DRINKING

Pentire Fizz £9
Pentire Seaward, Lemon, Soda

Spiced Apple Sour £9.00
Seedlip Spice, Apple Juice, Aquafaba,
Mulling Spices

Wild Idol Rose with Pentire £11
Wild Idol Rose with Pentire Coastal
Spritz, Aromatic Tonic & Orange

BUBBLES

Classic Cuvée and Ex Machina Rosé

Our wine teams are proud to present the new group wide English Fizz rotation, starting with award winning wines from Hambledon Vineyard and Sugrue South Downs!

Classic Cuvée, Hambledon Vineyard, South Downs, Hampshire, NV
Ex Machina Rosé, Sugrue, South Downs, East Sussex, 2021

Glass	Bottle
£14.50	£65
£16.50	£75

WINE

THE PIG CUT by Tenuta Fertuna

The Pig Cut wines are the result of a unique collaboration between our team at THE PIG and Tenuta Fertuna Winery located in the heart of the magnificent Tuscan Maremma, Italy.

'The Pig Cut White' Sangiovese/Vermentino, Maremma, Tuscany, Italy 2022
'The Pig Cut Rosé' Sangiovese, Maremma, Tuscany, Italy 2022
'The Pig Cut Red' Sangiovese/Merlot/Cab Sauv, Maremma, Tuscany, Italy 2020
175ml - £10.50 Carafe - £30 Bottle - £45 Magnum - £90

SWEET

Tokaji, Late Harvest, Oremus, Hungary 2016

(Exclusive to THE PIG) Glass - £11.75 Bottle - £78

Our PIG Head Sommeliers picked up an exclusive allocation of this botrytised dessert wine while visiting Tokaji, the most revered sweet wine region in the world. The estate is owned and run by Spain's Vega Sicilia, one of the most famous names in fine wines!

TEA & COFFEE

Origin & Prince & Sons
£4.50

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