



## 25 MILE MENU

17<sup>H</sup> SEPTEMBER

We have added a £1 voluntary donation to your bill to help us raise vital funds for a charity campaign we feel 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

Padron Peppers & Smoked Salt £4.50

Honey & Mustard Chipolatas £6

Whipped Cod's Roe £4.50

### TO START

Kitchen Garden, Caught or Cured

Kitchen Garden Fritters, Herb Mayo £13

Garden Vegetable Broth, Cheese Croutons £10

Roast Chioggia Beetroot Salad, Blackberries & Walnuts £13/£22

Walled Garden Salad, Old Winchester £11

Smoked Bacon & Prune Terrine, Spiced Pickled Onions & Watercress £13

Chalk Stream Trout Pate, Sourdough Croutes, Pickled Cucumber £15

Portland Crab Salad, Pickled Fennel £18

Romesco Cauliflower Salad, Hazelnut Cream £14

Simply C.U.R.E.D Coppa, Sweet Pickled Cucumber £14

Polytunnel Tomato Salad, Austen Feta & Oregano £13

### TO FOLLOW

From Local Farmers, Fishing Boats & Foragers

Aurox Chateaubriand Fillet (For Two)  
Chips, Watercress & Garden Herb 'Chimichurri' £95

'Macie Louise' Ray Wing (For Two)  
I.O.W Tomato & Padron Dressing & Chips £70

Smoked Bacon Chop, Northern Lights Leeks & Parsley Sauce £28

Whole Poole Bay Plaice, Caper & Parsley Brown Butter £30

Adami's Pigeon Breast, Purple Sprouting Broccoli & Plum Sauce £27

Butterflied Mackerel, Fennel & Plum Sriracha Butter Sauce £26

Braised Gold Priory Angus Beef Shin , Colcannon Mash £30

Book & Bucket Wilde Gnocchi, Crown Prince Squash & Sage £22

Charred Garden Marrow, Pepper Caponata & Basil £22

### GARDEN SIDES

Tobacco Onions £6.50

Flowerpot of Chips £6.50

New Potatoes & Fennel Tops £6.25

Spiced Sweetcorn 'Ribs' & Old Winchester £10

Honey Roasted Carrots £6.50

Buttered Garden Greens £6.25

### PUDDINGS

Hazelnut & Syrup Tart, Whipped Creme Fraiche £9.50

Strawberry Vodka & Lemonade Jelly, Cucumber & Mint Sorbet £9

Lemon & Oat Posset, Blackberries & Shortbread £9.50

'From Dorset with Love' Raspberry Jam Steamed Sponge,

Bird's Custard £9.50

Homemade Ice Cream & Sorbet  
£3 Per Scoop

Piggy Fours  
Small Sweet Treats £8.50

Trio of Cheese  
Shakespeare, Black Cow Cheddar & Cranbourne  
Blue £13.50

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)

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 Sinaguglia 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 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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