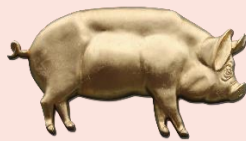


THE PIG



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

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

Crispy Garden Kale £4.50

Saddleback Crackling & Apple Sauce £4

Cod's Roe & Crisp Bread £5.50

TO START

Kitchen Garden, Caught or Cured

Kitchen Garden Fritters, Herb Mayonnaise £13

Mushroom House Salad, Old Winchester £14

Saxon Chicken Liver & Hearts, Sourdough & Pickled Shallots £13

‘Simply Cured’ Coppa, Pickles £15

Portland Crab Bake, Garden Pickles & Focaccia £18

Gardener's Vegetable Broth, Rapeseed Oil £10

Cold Smoked Trout, Greenhouse Cucamelons £14/£26

Alex's Grilled Vegetables, Lemon Basil £13

Smashed ‘Femspot’ Cucumber & Dorset Yoghurt £8

Ham Hock Terrine, Piccalilli & Sourdough £15

TO FOLLOW

From Local Farmers, Fishing Boats & Foragers

Aurox Beef Fillet for Two

Chips, Watercress & Garden Herb ‘Chimichurri’ £95

Romsey Pork Grill for Two

T-Bone, Faggots & Smoked Belly £75

Tile Barn Pork Loin, Boltardy Beetroot & Flat Leaf Parsley Dressing £28

Somerset Saxon Chicken, Sopley Sweetcorn, Bacon & Chilli £26

Hampshire Pigeon Breast, Jolant Leeks & Redcurrants £25

Brixham Hake, Nasturtium Mash & Chard £32

Whole Jurassic Coast Plaice, Caper Butter £28

‘O Mile’ Mushroom Risotto, Rosary Goats Cheese £22

Crispy ‘Darko’ Courgette

Paprika Spiced Aubergine & Toasted Almonds £21

GARDEN SIDES

Buttered Garden Greens £6

Pickled Cucumber Salad £6

Flower Pot of Chips £7

Tobacco Onions £6.50

Buttered New Potatoes £6.50

Walled Garden Salad £6.50

PUDDINGS

THE PIG'S Honey Roasted Plums, Plum Sorbet & Puffed Quinoa £9.50

Apple Pudding, Butterscotch Sauce £9.50

New Forest Raspberry Cheesecake £9.50

Damson Gin Jelly, Hambledon Sorbet £9.50

Homemade Ice Cream or Sorbet

£3 per Scoop

Piggy Fours

A Selection of Sweet Treats £8.50

Trio of Cheese

Yarlington, Tunworth & Stoney Cross £14.50

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 Kitchen Garden really is the beating heart of THE PIG, 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.

## Herb Garden

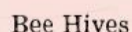
Adjacent to the Kitchen Garden, you will find our Herb Garden, containing all the usual suspects as well as some unique additions - such as ginger scented rosemary, hot and spicy oregano and oyster leaf (tasting distinctly of, you guessed it, oyster!). These plants not only provide punchy flavours and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

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.

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.

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.

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!).

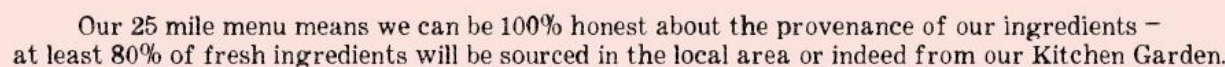


THE PIG bee journey started with a couple of humble hives at THE PIG in the New Forest, back in 2014. We now have hives at every PIG, with each location having a unique honey flavour. We use our honey in many of our 25 mile recipes and bring frames of this liquid gold straight from the hives to our breakfast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

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.

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.



We use recycled, FSC certified paper and vegetable-based inks. Menus are recycled after use.

