



25 Mile Menu

20th August

We have added a £1 voluntary donation to your bill to support Hospitality Action, a charity close to our hearts. They provide vital support to people working in hospitality, from mental health and addiction services to financial assistance when it's needed most. This September, our very own PIG People will be cycling 450km over three days from THE PIG in the New Forest to Maison Bollinger to raise funds for this incredible charity. We know it's a personal choice, so if you'd prefer not to contribute, just let us know and we'll happily remove it. Registered Charity No. 1101083

Piggy Bits

Tempura Garden Salad Onions & Herb Mayo

6

Salt & Vinegar Crispy Kale

6

Honey Mustard Chipolatas

6.5

Haddock & Leek Arancini & Lemon Mayo

6.5

To Start

Kitchen Garden, Caught or Cured

Andy's Daily Harvest Salad

Single Gloucester & Herb Crumb 14

Chargrilled Cornish Sardines

'Zero Waste' Garden Pesto 15.5

Cold Smoked Chalk Stream Trout

Chive Crème Fraiche & Pickled Cucumber 16

New Wave Scallops

Cucumber, Almond Gazpacho & Buttermilk Cucumber Salsa 19

Ham Hock Terrine

Garden Greengage Chutney 14.5

Honey Cured Pork Belly

Charred Baby Leek & Fava Bean Puree 14

Chilled Garden Tomato Gazpacho

Rapeseed Oil 10.5

Black Beauty Courgette Salad

Chilli, Oregano & Garlic 13

To Follow

From Local Farmers, Fishing Boats & Foragers

Jesse Smith's Sirloin for Two

Chips, Garden Salad & Peppercorn Sauce 100

Gardener's Summer Vegetable Risotto

Herb Mascarpone & Chilli Oil 24

Woodchester Pot Roast Chicken

Wild Mushroom Sauce 31

New Season Sweetcorn Polenta

Charred Peppers & Fetish 24

Honey Glazed Lamb Cutlets

Garden Marrow Ash Salsa & Mint Jus 39

Whole Bibury Trout for Two

Crispy New Potatoes & Herb Butter Sauce 80

'Sea Seeker' Whole Plaice

Brown Butter Caper Sauce & Garden Agretti 34

'Emily Rose' Fillet of Gurnard

Garden Tomatoes & Pickled Fennel 30

Roger's Pigeon Breast

Mangetout, Candy Beetroot & Blackberry Dressing 28.5

Spiced Pork Collar

Zero Waste Aubergine Caponata 29.5

Garden Sides

Polytunnel Aubergines, Pig Honey & Mint Chilli Salsa 12

Tobacco Onions 7

Crispy Heritage New Potatoes & Herb Crème Fraiche 8

Garden Onion & Old Winchester Gratin for Two 12.5

Flower Pot of Chips 6.5

Tomato Salad & Sourdough Croutons 6.5

Kitchen Garden

Nestled in the field behind the back of the house, just over the garden wall and across the ancient drover's route, our Kitchen Garden really is the beating heart of THE PIG-in the Cotswolds, 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.

Unlike our other PIGs, the Kitchen Garden is not walled. Our Kitchen Garden field sits above the historical site of a waved ridge and furrow system created by horse drawn ploughs in the 1800s - so we have built long raised veg beds that have been designed to float over the top of the land to avoid any damage to the archaeology below.

Greenhouse

The lean-to wooden greenhouse is tucked away at the back of the house and, unusually, isn't used to grow herbs and vegetables. Instead, our greenhouse is where our garden teams propagate the unique plants created by garden designer, Rosemary Verey, so we can reinvigorate the arts and crafts garden with the successors to her original creations.

Polytunnels

One of our two polytunnels at THE PIG-in the Cotswolds has a mature grape vine growing in it, which begins to flower in the spring before the grapes ripen and are ready to harvest in the late summer.

The other polytunnel is packed full of tomatoes, padron pepper plants during the summer, as well as a few other interesting treats. In the winter, we use this tunnel 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.

Potager garden

The Potager garden is part of the original, formal gardens designed in 1951 by world renowned garden designer, Rosemary Verey, and is cared for and managed by our gardening teams. Though the Potager garden is not part of Rosemary's original design, being built in 1972, it is managed and looked after according to the layout she originally created.

Today, our Potager garden is a mix of formal box hedging, pleached apple tree hedges, herbs, vegetables, and flowers with a design of brick paving footpaths that sweep through the formal beds. The Kitchen Garden and the Potager garden share vegetables, edible flowers and herbs to create a stronger connection between the two very different forms of Kitchen Garden - and this means there is no wastage of leftover baby vegetable plants.



Bee Hives

THE PIG bee journey started with a couple of humble hives at THE PIG in the New Forest, back in 2014. 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.

