



25 Mile Menu

21st August

We've added a voluntary £1 donation to your bill to support Hospitality Action, a charity very 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

Sausage Rolls & Harissa Mayo

6.5

Crispy Oyster Mushrooms

6.5

Devilled Bass Tails & Lemon Yoghurt

6.5

Feta & Broad Bean Hummus

6.5

To Start

Kitchen Garden, Caught or Cured

Gold Priory Beef Tartare

Hens Egg Yolk & Sourdough Crostini 18

Chilled Garden Tomato Gazpacho

Rapeseed Oil 10.5

Spanish Hot Sausage

Charred Salad Onions & Spiced Hummus 14

South Coast Octopus Salad

Marinated Peppers & Garden Herbs 16

Homegrown Courgette Salad

Chilli, Oregano & Garlic 13

Book & Bucket Huxley Fire Halloumi

New Forest Strawberries, Rocket & Seeds 13

Portland Crab Cocktail

Spiced Brown Crab Marie Rose 18

Chargrilled Tenderstem Broccoli

I.O.W Potatoes & Salad Cream 14

To Follow

From Local Farmers, Fishing Boats & Foragers

20oz Chateaubriand (For Two)

Chips, Peppercorn Sauce & Garden Salad 100

Royal Crown Chicken Breast

Crushed Potatoes, Elephant Garlic & Tarragon Butter Sauce 30

Jim Adami's Pigeon Breast

Heritage Carrots & Courgette Puree 28.5

South Coast Hake

Rainbow Chard & Basil Pesto Cream Sauce 34

New Season Sweetcorn Polenta

Charred Peppers, Book & Bucket Feta 22.5

Jeff Lander's Chargrilled Lobster

Pickle Salad, Chips & Herb Mayo 75

Spiced Phil Samway's Pork Shoulder

Aubergine Caponata 30

Poole Bay Silver Mullet

Garden Tomatoes & Pickled Fennel 32

Whole Jurassic Coast Plaice

Brown Butter, Caper & Parsley 32

Heritage Tomato & Onion Tart

Green Sauce 24

Garden Sides

Tobacco Onions

6.5

New Potatoes & Garden Mint

6.5

Garden Courgette & Red Pepper Pesto

10

Flower Pot of Chips

7

Thyme Roasted Beetroot

6.5

Garden Salad & Pickles

6



Our kitchen is always full of fresh, seasonal ingredients being prepped and cooked, so we can't guarantee any dish is completely allergen free. We'll always check in, but please do let us know if there's anything we should be aware of. For allergen or calorie information, just ask us or scan the QR code. We add a discretionary 12.5% service charge to your bill. If something wasn't quite right, don't pay it - but do tell us so we can make it better next time.

Kitchen Garden

The Kitchen Garden really is the beating heart of THE PIG-on the beach, 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 is protected from the worst of the maritime weather by a wall, which has a beautiful Alitex greenhouse built into it on one side. Here, nestled between the more traditional crops, you will find beds of native sea vegetables, such as sea kale, oyster plant and sea orach.

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 Sheep Hut 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.



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