

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

Garden Herb Hummus & Crispbread

6

Cod Roe & Polytunnel Cucumbers

6.5

Pork Schmaltz on Beef Fat Focaccia

6.5

Walled Garden Padrons & Smoked Salt

6

To Start

Kitchen Garden, Caught or Cured

Brock Eggs

Colman's Dressing & Garden Leaves 14

English Courgettes

Pickled Chilli & Burrata 13

I.O.W Tomato Gazpacho

Cold Pressed Rapeseed Oil 11.5

Cured Chalk Stream Trout

Horseradish, Crème Fraiche, Peas & Broad Beans 17

Crispy Cuttlefish

Pickled Fennel & Lime Basil Mayo 15.5

Aurox Beef Carpaccio

Berry Ketchup, Capers & Old Winchester 15

Garden Bean Salad

Cucumber Yoghurt & Pickled Mustard 13

Pigeon Breast

English Blackberries & Crème De Mure Sauce 14.5

To Follow

From Local Farmers, Fishing Boats & Foragers

BBQ Spatchcock Chicken (For 2)

Garden Slaw & Chips 78

Lamb Neck Fillet

Tenderstem Broccoli, Goats Curd & Salsa Verde 36

BBQ Brixham Octopus

Romesco Sauce, Nduja & Florence Fennel 28

Chargrilled Pork Ribeye

Walled Garden Aubergine Caponata 29.5

Confit Garlic Risotto

'0 Mile' Mushrooms & Old Winchester 25

Monkfish Tail (For 2)

Courgette Salad, Lemon, Caper & Butter Sauce 90

Tile Barn Farm Pork Chop

Garden Greens & Mustard sauce 32

'The Francesca' Fillet of Hake

Garden Vegetable & Cider Broth, Poole Bay Clams 36

Isle of Wight Tomato Tart

Fetish & Garden Salad 24

Somerset Saxon Chicken Breast

Sopley Corn, Chorizo & Gem Lettuce 32

Garden Sides

Isle of Wight Potatoes & Nduja Butter

8.5

Buttered Garden Greens

6.5

Flower Pot of Chips

6.5

'Caraflex' Cabbage & Pancetta

8.5

Tobacco Onions

7

Tenderstem Broccoli & Almond Butter

9



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, 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 was lovingly restored by our Kitchen Garden Team, reusing its existing features to do justice to the garden's predecessors. The original PIG's walled garden has evolved and expanded over the years - productive beds now surround our beautiful Alitex greenhouse, our planted potager garden supplies our Pastry Team, and plenty of orchard trees produce apples and pears.

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.

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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