



25 Mile Menu

27th 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

Crispy Oyster Mushrooms

6

Padron Peppers & Smoked Salt

6

Smoked Cod's Roe & Crudites

6.5

Crackling & Apple Sauce

6

To Start

Kitchen Garden, Caught or Cured

Simply Cured Salami

'Off the Wall' Pickles 14

Chargrilled South Coast Sardines

Garlic Butter & Pickled Cucumber 14

Chilled Garden Tomato Gazpacho

Kentish Rapeseed Oil 10.5

Cured Chalk Stream Trout

Horseradish Crème Fraîche & Pink Grapefruit 16

Atena Polka Courgette Ribbon Salad

Lemon Dressing & Pickled Chilli 13.5

I.O.W Heritage Tomato Salad

Basil Dressing & Sourdough Croutes 13.5/26

Ham Hock Terrine

Summer Veg Piccalilli & Rocket 14

Buffalicious Mozzarella

Greenhouse Chilli Jam & Almonds 17

To Follow

From Local Farmers, Fishing Boats & Foragers

Half a Native Lobster

Thermidor or Garlic Butter, Chips & Salad 42

Chargrilled Tamworth Pork Collar

Courgette Caponata & Coriander Salsa 29.5

Brogdale Butchers Chicken Supreme

Leeks, Peas & Garden Greens 28

Dry Aged 8 oz Fillet Steak

Chips, Salad & Peppercorn Sauce 45

Polytunnel Tomato Risotto

Sundried Tomatoes & Seed Pesto 24.5

Braised Romney Lamb for Two

Madame Rogier's Potatoes & Garden Slaw 80

Spiced 'Boy Callum' Monkfish Tail

Polytunnel Tomato Curry Sauce & Agretti 36

Whole Dressed Rye Bay Crab

Chips, Salad & Herb Mayo 34

Chalk Stream Trout

Cucumber, Fennel & Radish Slaw 31

New Season Sweetcorn Polenta

Charred Peppers & Ellie's Goats Cheese 22

Garden Sides

Tobacco Onions

6.5

Roasted Courgettes & Romesco Sauce

12

Morghew Estate New Potatoes

6.5

Flower Pot of Chips

6.5

Cucumber, Mint Yoghurt & Toasted Seeds

7

Cheesy Belton Leeks & Old Winchester

9.5



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

We have an obsessive commitment to home grown and local produce at THE PIG-at Bridge Place. We celebrate the seasons and use only the best, freshest and most authentic foods and ingredients. Our surroundings influence our food in every way, what cannot be grown in our Kitchen Garden is sourced from within a 25-mile radius.

Everything is driven by our gardener and forager - they grow and find the food - our chef then creates the menu.

Our menus will change by the minute 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 and influenced by the countryside and coast - these are the drivers of our food style.

25-mile menu

Our commitment to a 25-mile menu not only supports our local suppliers, but means we can be 100% honest on the provenance of our ingredients. Our local suppliers are some of the most exciting and inspiring artisan producers out there. Kent's distinctive character and unique combination of agricultural farmland, ancient orchards, newly planted vineyards and history of hop growing, all within casting distance of the sea, means THE PIG-at Bridge Place has access to some of the freshest local fish, locally brewed beers, amazing meats, delicious fruit and award-winning English wines in the country!

Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with lots of specialist plants, as well as unusual and exotic culinary plants. We have heated beds and growing lights to produce the right environment for maximum production.

Fruit Cages

In the Kitchen Garden you will find our fruit cages. These produce an abundance of fruit for us throughout the year. We crop raspberries, red, black, white and pink currants, green, gold and red gooseberries, chili plants and guavas.

We are also growing espaliered apple trees and fan trained stone fruit trees.

Smoke House

We smoke our salmon on site in the Smoke House with a blend of our own and local Kentish honey, white pepper, lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top-quality natural salmon.

Mushroom House

We grow our own 'zero miles' Oyster mushrooms using sustainable low-tech methods designed by our friends at GroCycle. Our mushrooms are grown on used coffee grounds that would otherwise be thrown away. We make use of a plentiful waste resource which is still packed full of nutrients and turn it into delicious healthy Oyster mushrooms instead.

Pigs, Sheep, Chicken and Quails

In the gardens you will find our pigs and Romney, or Kent, sheep - plus chickens and quails laying eggs daily!

Beef

To put some of the best beef in the UK on your plate we have stretched our radius slightly! Our beef is sourced from Irish producer Peter Hannan. Peter dry ages his Glenarm Estate beef in Himalayan pink salt chambers; Himalayan salt is exceptional in terms of purity and its flavour-enhancing qualities, creating the perfect environment for the ageing process. Over a period of 28 - 45 days, it concentrates the flavour of the meat, seals the natural juices and purifies the air in the room, producing totally unique, sweet, flavoursome and multi-award winning beef.

'Wine Garden of England'

England is one of the most dynamic and fast growing wine regions in the world, with Kent boasting the most favourable climate for viticulture in the country. Seven of Kent's leading wine producers have teamed up to create the 'Wine Garden of England', a world-class wine trail and visitor experience in Kent. These seven wine producers are a group of industry pioneers, many of who already deliver award-winning wines around the world. Visitors can expect a warm welcome, a choice of premium winery tours, tastings of critically acclaimed still and sparkling wines, and acres of sun-kissed vines. Wine novices and oenophiles alike will learn something new on every visit.

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.