



25 Mile Menu

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

Smoked Cod's Roe & Garden Cucumbers

6.5

Carlin Pea Hummus & Crisp Bread

6

Duchy Coppa & Pickles

6

Sausage Roll & Colman's Dressing

6.5

To Start

Kitchen Garden, Caught or Cured

Grilled Mevagissey Sardines

Herb Breadcrumbs, Golden Raisin & Almond 15

Summer Sweetcorn Soup

Charred Corn & Crème Fraîche 10.5

Stephen Gelley's Organic Beef Carpaccio

Truffle Dressing, Rocket & Extra Mature Gouda 16.5

Today's Harvest Salad

Buttermilk Ranch & Old Winchester 9.5

Padstow Dressed Crab

Greenhouse Chilli Dressing, Crispy Shallot & Coriander 21

Roast Boro Beetroot

Blue Moon, Chilli & Hazelnut Dressing 13.5

Pressed Chicken & Prune Terrine

Garden Leaves & Tarragon Mayo 15

Polytunnel 'Panzanella'

Crystal Cucumbers, Pickled Shallot & Croutons 14

To Follow

From Local Farmers, Fishing Boats & Foragers

'Crystal Sea' Monkfish Tail for Two

Green Beans & Lobster Sauce 89

Middle White Pork Loin

Zermatt Leeks, Sweet & Sour Plums 30.5

Lightly Spiced Cornish Mackerel

Slow Roast Tomatoes & Cucumber Salsa 28.5

Scott Martin's Pigeon Breast

Roast Beetroot & Blackberries 27

Alex's Tomato Risotto

Garden Basil Pesto & Whipped Mascarpone 23

Salt Aged 600g Beef Sirloin on the Bone for Two

Spiced Potatoes, Romano Peppers & Chimichurri 96

Harissa Spiced Graffiti Aubergine

Smoked Quinoa & Preserved Lemon 22

'Little Lauren' Sea Bass

Greenhouse Aubergine Caponata 35

Scott Martin's Rabbit Agnolotti

Black Olive Tapenade & Sage 29

Phillip Warren's Lamb Chops

Grilled Courgette & Garden Arch Grapes 39

Garden Sides

Tobacco Onions

6.5

Crispy New Potatoes & Spiced Salt

7

Buttered Garden Greens

6

Flowerpot of Chips

6.5

Garlic & Chilli Courgette

6.5

Garden Salad

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.