Daily Menu – *Tuesday 17th November - Dinner*

Bottomless filtered water 1.50
Seasonal Cocktail – *Pumpkin Spiced Espresso Martini £11.00*

Snacks

House Picante olives 5.00 / Focaccia & whipped chicken butter 5.50
Smoked gammon croquettes, Bramley apple mustard & hot honey 3.50
Mini Cheddar & Piglet lager rarebits 3.50

Starters

Chorizo sausage roll 6.50
Scotch egg & apple brown sauce 7.50
"Sweet & sour" buttermilk fried chicken, malt vinegar treacle glaze & Earl Grey tea yoghurt 8.50
Home made ricotta, radicchio, fire roasted beets, pickeled golden beets & hazelnut dressing (V) 9.50
Piglet Lager & onion soup & Ogleshield & braised beef rarebit 9.50
Deep fried braised beef & Cheddar lasagne, pickled cherry tomatoes & gravy 12.50
Chalk Stream trout tartare, capers, crème fraiche, pickled blackberries & seaweed crisps 12.50
Brixham rope-grown mussels, cream, cider & toasted focaccia 10.50

Mains

Spice-roasted Delica squash, grilled broccoli, onion bhaji & curry sauce (Ve) 18.50
Gressingham duck & red wine pie, red cabbage & mash 22.50
BBQ Little Mill Farm Tamworth pork chop, apple glaze & braised Cavolo Nero 25.50
Whole Rye Bay Sole, spinach, new potatoes & brown crab & orange sauce 26.50
Little Mill Farm lamb chops, croquette, fire roasted carrot, purple kale & red wine sauce 28.50
45-day aged Sirloin, purple sprouting broccoli, onions, peppercorn sauce & beef dripping chips 37.50

45-day aged Prime Ribeye on the bone ***for 2 to share***,
onions, purple sprouting broccoli, peppercorn sauce & beef dripping chips 44.00 ***per person***

Sides

Beef dripping chips 6.50 / Herb salted chips (Ve) 6.50
Mash (V) 7.00 / Winter leaf, Jerusalem artichoke & sherry vinegar dressing (Ve) 6.50
Purple Sprouting broccoli & bacon 7.50 / Hispi cabbage, miso & Romanesco dressing (V) 7.50

Please inform us if you have any dietary requirements. Allergen information is available upon request.
Our produce is sourced from the best farms in the UK and most of our meat is butchered on site. Game may contain shot.
V = vegetarian Ve = vegan P = Pasteurised
We add a suggested 12.5% service charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could do better.

THE Piglet