

Daily Menu – Saturday 3rd October - lunch

Bottomless filtered water 1.50 (*all proceeds go to Great Ormond St Hospital Charity*)

Seasonal Cocktail – Blackberry Martini £13.00

Snacks

House Picante Olives 5.00 / Focaccia & whipped chicken butter 5.50

Pigs Head croquettes, Bramley apple mustard & pickled apple 3.50 / Rock Oyster, ceviche garnish 5.00

Starters

Scotch egg & apple piccalilli 9.50

“Sweet & Sour” Buttermilk fried chicken, malt vinegar treacle glaze & “Earl Grey tea yoghurt “ 9.50

Shallot tarte tatin, Tunworth & pickled onion (V) 12.50

Isle of Wight Heritage tomatoes, Burrata, sesame & basil dressing (V) 13.50

Brixham rope- grown mussels, cream, cider & toasted focaccia 13.50

Chalk Stream trout tartare, capers, crème fraiche, pickled blackberries & seaweed crisps 12.50

Mains

The Piglet “Bangers”, mash & onion gravy 16.50

Bream & prawn fishcake, deep fried egg & seaweed tartare sauce 16.50

Spice-roasted Delica squash, grilled broccoli, onion bhaji & curry sauce (Ve) 20.50

Grilled Chicken supreme, anchovy crumb, bacon braised lettuce, baby gem & parmesan 23.50

Hake, “pil pil” kohlrabi, leek & orange sauce 24.00

Rye Bay Sole, capers, spinach, new potatoes & brown crab butter sauce 24.00

Gressingham duck & red wine pie, red cabbage & mash 24.00

BBQ Little Mill Farm Tamworth pork chop, rainbow chard, ginger, apple & sesame 28.00

Romney Marsh lamb chop, chimichurri, coco beans & King oyster mushroom 29.00

45-day aged beef Sirloin, purple sprouting broccoli, peppercorn sauce & beef dripping chips 37.50

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

Sides

Beef dripping chips 6.50 / Herb salted chips (Ve) 6.50 / Purple Sprouting broccoli & bacon 6.00

Green salad with sherry vinegar (V) 5.50 / 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

Daily Menu – Saturday 3rd October - Dinner

Bottomless filtered water 1.50 (*all proceeds go to Great Ormond St Hospital Charity*)

Seasonal Cocktail – Blackberry Martini £13.00

Snacks

House Picante Olives 5.00

Focaccia & whipped chicken butter 5.50

Pigs Head croquettes, Bramley apple mustard & pickled apple 3.50

Rock Oyster, ceviche garnish 5.00

Starters

Scotch egg & apple piccalilli 9.50

“Sweet & Sour” Buttermilk fried chicken, malt vinegar treacle glaze & Earl Grey tea yoghurt 9.50

Shallot tarte tatin, Tunworth & pickled onion (V) 12.50

Isle of Wight Heritage tomatoes, Burrata, sesame & basil dressing (V) 13.50

Chalk Stream trout tartare, capers, crème fraiche, pickled blackberries & seaweed crisps 12.50

Mains

Spice roasted Delica squash, grilled broccoli, onion bhaji & curry sauce (Ve) 20.50

Hake, “pil pil” kohlrabi, leek & orange sauce 24.00

Rye Bay Sole, capers, spinach, new potatoes & brown crab butter sauce 24.00

BBQ Little Mill Farm Tamworth pork chop, rainbow chard, ginger, apple & sesame 28.00

Romney Marsh lamb chop, chimichurri, coco beans & King oyster mushroom 29.00

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Sides

Beef dripping chips 6.50 / Herb salted chips (Ve) 6.50 / Purple Sprouting broccoli & bacon 6.00

Green salad with sherry vinegar (V) 5.50 / Hispi cabbage, miso & Romanesco dressing (V) 7.50

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