



25 MILE MENU

We have added a £1 voluntary donation to your bill to help raise vital funds for a social enterprise we feel very strongly about – Lily's Social Kitchen. They are a community interest company creating work and training opportunities for people from all walks of life through their cafés, catering business and office spaces. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish. Lily's Social Kitchen CIC (company number 11210362).

GARDEN BITS

- Crispy Chard Stalks £6.25
- Crudites & Wild Garlic Dip £6.50

PIGGY BITS

- Saddleback Crackling £6.00
- Pork & Venison Sausages £6.25

FISHY BITS

- Smoked Mackerel Pate £6.75
- Whipped Cod's Roe £6.50

GARDEN, GREENHOUSE & POLYTUNNEL

'A Selection of Dishes, Mostly Picked or Prepared This Morning'

- '0 Mile' Mushrooms on Toast
- Docker's Sourdough & Garlic Oil £13/£21

- Confit Rabbit Terrine
- Ale Chutney & Pickled Carrot £14

- Confit New Season Morghew Estate Potatoes
- Spiced Honey, Goats Cheese & Flaked Almonds £13/£21

- Citrus Cured 'Gemini' Bream
- Dill Oil & Florence Fennel £16

PIG CLASSICS

- Gary's Pigeon Breast
- Beetroot & Pickled Rhubarb £15

- Wye Valley Asparagus
- Poached Hen's Egg & Hollandaise £16

- Smoked Chalk Stream Trout
- Pickled Cucumber & Cider Dressing £16

- 18oz Barnsley Pork Chop
- Garden Greens & Mustard Sauce £38

GARDEN OF ENGLAND, NORTH SEA & CHANNEL

- Belton Leek Tart
- Kentish Blue & Walled Garden Salad £20

- Spring Onion & Pea Tagliatelle
- Wild Garlic Pesto & Seed Crumb £21

- Crowborough Estate Venison Haunch
- Crushed New Potatoes & Red Wine Sauce £27

- Chargrilled Tamworth Pork Loin
- Beetroot & Wholegrain Mustard £29

- Broxhall Farm 10oz Ribeye Steak
- Chips, Salad & Peppercorn Sauce £42

- Folkestone Market Hake
- Broad Beans, Peas & Radish £26

- Rye Landed Ray Wing
- Spiced Caper Butter & Pickled Raisins £32

- Church Street Farm Lamb
- Lamb Cutlets, Asparagus, Peas & Wild Garlic £35
- Braised Lamb Shoulder for Two, Chips & Hispi Cabbage Slaw £65

- Line Caught Sea Bream for Two
- Landed in Folkestone on 'Boy Callum'
- Brown Shrimp, Hispi Cabbage & Lobster Sauce £75

GARDEN SIDES

- Flower Pot of Chips £6.50
- Thyme Roasted Carrots £9.50
- Cream Cheese

- Morghew Estate Potatoes £6.50
- Buttered Garden Greens £5.50

- Tobacco Onions £6.25
- Confit Hispi Cabbage £9.25
- Elderflower Dressing & Spiced Seeds

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. Our game may contain shot!

We add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

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.

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.

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!

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.

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.

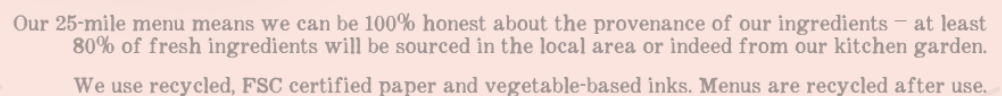
We smoke our salmon on site in the Smoke House with a blend of our own and local Kentish honey, white pepper, lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified 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.

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.

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 dries 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.

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.

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.



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