

THE PIG'S EAR

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines.

We call this "Local & Wild".

GROUP SHARING MENU

58.0 per person

Mouthfuls

Wild Yeast Baguette, House Butter

Mushroom Marmite Éclair, Egg Confit, Cornichon

Squid Ink Crostini, Dill Crème Fraîche, Exmoor Caviar (+5.0 pp)

Sharing Plates

Butterbean & Caramelised Onion Hummus, Crudités, Crispbread

London Burrata, Bitter Leaves, Blood Orange, Pesto

Wild Fallow Deer Croquette, Chilli Jam, Pickled Cucumber

Prime Cut (Choice Of)

Beef Flank Steak, Chimichurri, Jus

Catch of the Day, Peperonata, Pickled Fennel

Wild Mushroom Risotto, Goats Cheese, Crispy Sage

Served with salt-baked potatoes for the table to share

Pudding

Sticky Toffee Pudding, Butterscotch, Clotted cream



@THEPIGSEAR_

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.

GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.