

Sample Pie Night Menu

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

Snacks

House Olives 5.00 / 1698 focaccia & whipped chicken fat 5.50

KFC, sweet chilli & spring onion 5.50 / BBQ Kentish lamb kofta & mint yoghurt 5.50

Starters

Baby gem Caesar Salad, aged parmesan & anchovies 10.00

White gazpacho, summer salad & rapeseed oil (Ve) 11.00

BBQ Scottish mackerel, pickled cucumber & green sauce 10.50

Little Mill Farm pig's head croquette, sand carrot, brown sauce & crackling 14.00

Bluefin tuna Crudo, citrus, Kafir lime & avocado 17.00

BBQ glazed King prawn & aged parmesan 20.00

Mains

BBQ Gilt head black bream, Isle of Wight heritage tomato & young basil 24.00

"Aurox" 45-day aged beef sirloin, beef dripping chips, café de Paris butter, spring peas & bacon 37.50

Pies

Lyons Hill Farm "Aurox" beef & bone marrow pie *for 2 to share*, Montgomery Cheddar, roasted carrot & beef dripping chips 28.00 *per person*

Somerset Saxon chicken, leek & woodland mushroom pie *for 2 to share*, tenderstem broccoli & mashed potato 23.50 *per person*

Little Mill Farm Romney Marsh lamb cottage pie, roasted cauliflower 23.00

Spiced lentil & chickpea pie, ruby chard & sesame (Ve) 18.00

Sides

Beef dripping chicken salt chips 6.50 / Herb salted chips (Ve) 6.50 / Spring pea & bacon 6.00

Charred baby gem, Caesar dressing & anchovies 6.50 / Green salad with sherry vinegar (V) 5.50 /

Hispi cabbage, miso & Romanesco dressing 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