



THE POTTED PIG

Starters

Truffled welsh rarebit (v)	£5
Potted pig with toast & pickles	£6
Offaly good breakfast with Wayne's homemade ketchup	£6
Smoked aubergine scotch egg (v)	£5
Confit duck hash with a fried duck egg	£6
Deep fried whitebait with aioli	£5
Woodland pork terrine & apple chutney	£6
Smoked haddock and clam chowder	£6
Crispy lamb breast with English mustard	£6

Mains

Butternut squash and aubergine stew (v)	£9
Potato, celeriac and Montgomeryshire cheddar gratin with purple sprouting broccoli (v)	£8
Slow roast Hereford pork belly with baked carrots and greens	£13
Whole bream with Jerusalem artichokes, purple sprouting broccoli and béarnaise sauce	£13
Gurnard with clams, new potatoes and green sauce	£12
Madgett's farm roast chicken with spicy merguez sausage and bean stew	£13
Lamb neck fillet with kidneys, anchovies and minted new potatoes	£13
Lamb shank with carrot and swede mash & sprout tops	£14
Whole mustard glazed ham hock with celeriac coleslaw and new potatoes	£16

Recommended for two to share

Charcoal grilled steaks – 28 day aged Abergavenny beef.

All served with hand cut Maris piper chips, sprout tops & a choice of béarnaise or green sauce.

8oz Rib eye	£15
10oz New York strip	£20
16oz Porterhouse	£25
Whole suckling pig (to be pre ordered. Minimum of 8 people)	price on request

Sides

Chips	£3		
Seasonal Greens	£3	Green Salad	£3