

The Tickled Pig Menu

Evening Menu

Tasty bits

homemade bread, balsamic vinegar, olive oil £2.50

gordal olives £3

pork butter, toast, garlic and cornish sea salt £2.50

sharing plate, parma ham, gordal olives and bread £7.50

chilled tio pepe sherry 75ml £6.75

Starters

courgette, pea, mint and cannellini bean soup, cremefraiche, chilli flakes
£6

raw shaved beetroot, celery and cornish blue salad, mustard dressing £6

pork and black pudding terrine, crab apple chutney, toast £7

homemade salt beef, fine beans, grain mustard, truffle mayonnaise £7

baked south coast crab and scallop thermidor, fried crumbs, parsley £9

Main

chargrilled rump steak, wet polenta, wild mushroom, garlic butter, blue
cheese crumble £19.50

pork belly, fennel seed crackling, syrian lentils, crispy red onions,
marinated carrots, quince aioli £16.50

steamed lamb, preserved lemon, cumin, bulgharwheat, padron peppers,
yoghurt, flatbread £16

homegrown leeks, beetroot, courgette, heirloom carrots, potatoes, lemon
and olive oil £14.50

whole sole, samphire, wild mushrooms, new potatoes, garlic and
parsley butter £16

whole roast grouse, homegrown tomatoes, rosemary, garlic, rioja, toast
£28

silver mullet fillet, leeks, swiss chard, chorizo, cider, garlic butter, new
season potatoes £16.50

Dessert

boozy prune and almond tart, clotted cream ice cream £6.50

dark chocolate torte, biscotti crumbs, creme fraiche £6.50

ice pistachio and rosewater parfait, black figs, honey £6.50

new forest fruit pavlova, chantilly cream, raspberries £5.50

British Cheese Board

driftwood goats, cornish blue, westcombe cheddar, homemade olive oil
and cornish sea salt crackers, quince paste £7.50

with a glass of 10yr tawny port £12.50

French Cheese Board

langres, homemade olive oil and cornish sea salt crackers £9.50

with a glass of morton estate, marlborough sauvignon blanc,
new zealand £14

