

5 Sow Hill Road
@ThePigBeverley



2017
Sample Menu

OYSTERS

Lindisfarne Northumberland
£2.50 each or £12 for 6

FROM THE BAR

Nocellara del Belice Olives £2.50	Beer Sticks £1.50
Salted Valencia Almonds £2.50	Ibérico Pig Skin - Tarragon Mayonnaise £2.50
Sourdough Bread - Lincolnshire Poacher Butter £3	Pickled Bantam Hen's Egg £1
Market Pickles £2.50	Breakfast Radishes - Aioli £3
Labneh - Dukkah - Olive Oil - Sourdough Toast £3.50	Boquerones Anchovies - Olive Oil - Garlic - Parsley £3

TARTINES

Sobrasada Bellota Ibérico £4	Small french-style toasts	Ratatouille £4
Honey	Anchoiade £4	Tapenade - Goats' Curd
	Anchovies - Caper Berries	

SMALL PLATES

Leeks a la Vinaigrette £6.50	Smoked Winestead Roe Deer Tartare £9
Soft-boiled Arlington White Hen's Egg - Capers	62° Hen's Egg Yolk
Burrata £6.50	Prosciutto di Parma Ham £6
Carrots - Flat Parsley Pesto - Hazelnuts	Walnuts - Honey
Baked St. Marcellin £7	Staal's Cold-smoked Salmon £6.50
Riesling - Thyme - Fig - Sourdough Toast	Radish - Buttermilk - Dill

CHARCUTERIE

Montanegra Ibérico Cebo Ham £10.50 <i>Made from grain-fed native cerdo Iberico black pigs A dark red ham, deep complex flavour and mild saltiness</i>	Prosciutto di Parma Ham £5.50 <i>Made using pigs fed exclusively on a diet of grain and whey from local Parmesan production</i>
Cobble Lane Cured Yorkshire Beef Bresaola £3 <i>Cured with fresh herbs, balsamic vinegar and red wine</i>	Great Glen Venison and Green Pepper Salami £2.50 <i>Deep, rich and gamey, subtle pepper</i>
Black Hand Fennel and Cubeb Pepper Salami £2.50 <i>Fennel and spicy pepperiness</i>	Capreolus Air-dried Smoked Leg of Mutton £3 <i>Cured with rosemary, juniper, garlic, black pepper</i>
Native Breeds Pork Collar 'Coppa' £3 <i>Robust, savoury, sweet and herby</i>	Moons Green Rosemary and Garlic Saucisson £2.50 <i>Rosemary and garlic cured french-style sausage</i>

TERRINE

Ham Hock 'Persillade' £5.50

RILLETTES

'Potted' Old Spot Pork £6

SHARING BOARDS

All served with Sourdough Bread

Charcuterie

A Selection of Charcuterie
Market Pickles
3 - £12 / 4 - £14 / 5 - £16

Cheese

5 of our Favourite Cheeses
Quince - Grapes - Crackers
£16/£18

Charcuterie and Cheese

A Selection of Charcuterie and Cheese
Market Pickles - Quince - Grapes - Crackers
small £16 / large £22

The P&W Feast

A Feast of Suitably Garnished Charcuterie and Cheese
Feeds 4 Hungry Pigs #PigOut
Market Price

FROM THE KITCHEN

Boeuf Bourguignon £9
Alsace Bacon - Shallots - Mushrooms
Tartiflette au Reblochon £8
Potato Gratin - Garlic - Rosemary - Reblochon
Toulouse Sausages £7
Sauerkraut - Wholegrain Mustard

SALADS

Bitter Leaves - Lemon - Olive Oil - Salt £3
Pickled Beetroot - Bleu des Causses £4
Carottes Rapées - Pistachio - Golden Raisins - Coriander £3
Celeriac Remoulade £2

CROQUE

Sourdough 'Toastie'

Ham 'n' Cheese £5
Prosciutto di Parma Ham - Gruyere du Jura Cheese

CHEESE

Hafod Cheddar <i>Buttery and smooth, special Cheddar tang</i>
Old Winchester <i>Gouda-style cheese; caramelised, smoky, crystalline</i>
Gruyere du Jura <i>Butterscotch flavours of Comté, savouriness of Gruyère</i>
Summer Field <i>Gruyère recipe, it has that sweet, supple nuttiness</i>
Baron Bigod <i>A classic and original Brie, made in Suffolk</i>
Langres <i>Washed in brandy. Sumptuous, creamy, grapey-note</i>
Finn <i>A triple-cream cheese</i>
Selles sur Cher <i>Delicately goatly, rich hint of hazelnuts and herbs</i>
Killeen <i>Gouda-style cheese; sweet, floral</i>
Bleu des Causses <i>Modelled on Roquefort, aged in caves</i>
Cote Hill Blue <i>Soft, rich creamy</i>
Young Buck <i>An interesting take on a Stilton recipe</i>
£4.50 each or £12 for 3

DESSERTS

Agen Prune and Armagnac Tart - Crème Fraîche £5	Dark Chocolate Mousse - Drunken Cherries £4.50
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