

THE PIG



ROOMS &
KITCHEN GARDEN FOOD

A Big Green Egg Summer Feast & Workshop Menu

Plank-Smoked Trout

Gently smoked trout cooked over cedar plank, served with shaved fennel, fresh herbs and a bright citrus dressing.

Roasted Isle of Wight Toatoes

Slow-roasted tomatoes with whipped feta, harissa and warm grilled bread.

Live-Fire Rotisserie Leg of Lamb

Free-range leg of lamb cooked slowly over charcoal on the rotisserie, carved and served with garden herbs and woodfire juices.

Dirty-cooked Baba Ganoush

Fire-blackened aubergines smoked directly over the embers, blended with tahini, garlic, lemon and olive oil.

Greek-Style Potato Salad

Charcoal-roasted potatoes dressed with olives, herbs, and feta.

Homemade Flatbreads

Freshly grilled flatbreads cooked over live fire.

Garden Salad

Seasonal leaves, herbs and edible flowers hand-picked during the garden tour.