

THE Pig & Whistle

Six-Course Lunch Menu

Canapés of Mushroom Parfait
Pickled enoki, sauerkraut, blackberry ketchup

Monkfish Scampi
Chip shop curry mayonnaise, scraps, pickled onion
Humber Bitter

Beef Bourguignon Scotch Egg
Dauphinoise potato, smoked and cured belly pork, baby onion, button mushrooms, beef fat and carrot purée, French beans, egg, Burgundy wine sauce
Cabernet Sauvignon, Kingston Estate - Coonawarra, Australia

English Caesar
Lincolnshire baby lettuce, salad cream, crispy Yorkshire ham, farmhouse bloomer croutons, Yorkshire pecorino, sunflower and nettle pesto
Bolney Bubbly, Bolney Esate - Sussex, England

Scallops
Seared Orkney scallops, Scarborough crab, mac 'n' cheese, Romanesco, crab shell oil
Coastal Gin, Fever Tree Mediterranean Tonic

Marathon Bar
Amaretto Sour

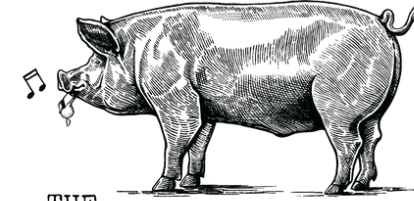
Six Course Lunch £35, Drinks Flight £30

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



THE Pig & Whistle

Six-Course Lunch Menu

Canapés of Mushroom Parfait
Pickled enoki, sauerkraut, blackberry ketchup

Monkfish Scampi
Chip shop curry mayonnaise, scraps, pickled onion
Humber Bitter

Beef Bourguignon Scotch Egg
Dauphinoise potato, smoked and cured belly pork, baby onion, button mushrooms, beef fat and carrot purée, French beans, egg, Burgundy wine sauce
Cabernet Sauvignon, Kingston Estate - Coonawarra, Australia

English Caesar
Lincolnshire baby lettuce, salad cream, crispy Yorkshire ham, farmhouse bloomer croutons, Yorkshire pecorino, sunflower and nettle pesto
Bolney Bubbly, Bolney Esate - Sussex, England

Scallops
Seared Orkney scallops, Scarborough crab, mac 'n' cheese, Romanesco, crab shell oil
Coastal Gin, Fever Tree Mediterranean Tonic

Marathon Bar
Amaretto Sour

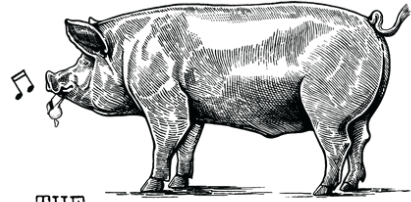
Six Course Lunch £35, Drinks Flight £30

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



THE Pig & Whistle

Vegetarian Six-Course Lunch Menu

Canapés of Mushroom Parfait
Pickled enoki, sauerkraut, blackberry ketchup

Pea Soup
Marrowfat peas, vinegar gel, Soreen
Humber Bitter

Chickpea
Hummus, roasted red pepper, baba ganoush
Cabernet Sauvignon, Kingston Estate - Coonawarra, Australia

English Caesar
Lincolnshire baby lettuce, salad cream, farmhouse bloomer croutons, Yorkshire
pecorino, sunflower and nettle pesto
Bolney Bubbly, Bolney Estate - Sussex, England

Burrata
Roast peach, blood orange, hot honey, garden herbs
Coastal Gin, Fever Tree Mediterranean Tonic

Marathon Bar
Amaretto Sour

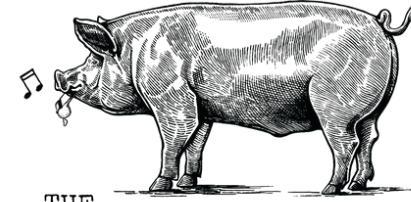
Six Course Lunch £35, Drinks Flight £30

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



THE Pig & Whistle

Vegetarian Six-Course Lunch Menu

Canapés of Mushroom Parfait
Pickled enoki, sauerkraut, blackberry ketchup

Pea Soup
Marrowfat peas, vinegar gel, Soreen
Humber Bitter

Chickpea
Hummus, roasted red pepper, baba ganoush
Cabernet Sauvignon, Kingston Estate - Coonawarra, Australia

English Caesar
Lincolnshire baby lettuce, salad cream, farmhouse bloomer croutons, Yorkshire
pecorino, sunflower and nettle pesto
Bolney Bubbly, Bolney Estate - Sussex, England

Burrata
Roast peach, blood orange, hot honey, garden herbs
Coastal Gin, Fever Tree Mediterranean Tonic

Marathon Bar
Amaretto Sour

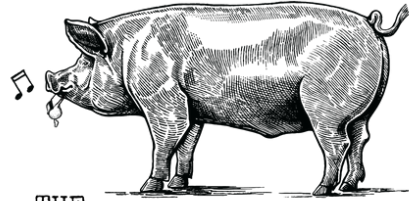
Six Course Lunch £35, Drinks Flight £30

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



THE Pig & Whistle

Pescatarian Six-Course Lunch Menu

Canapés of Mushroom Parfait

Pickled enoki, sauerkraut, blackberry ketchup
Bellini, peach purée, Bolney Prosecco Pure - Venezia, Italy

Monkfish Scampi

Chip shop curry mayonnaise, scraps, pickled onion
Humber Bitter

Chickpea

Hummus, roasted red pepper, baba ganoush
Cabernet Sauvignon, Kingston Estate - Coonawarra, Australia

English Caesar

Lincolnshire baby lettuce, salad cream, farmhouse bloomer croutons, Yorkshire
pecorino, sunflower and nettle pesto
Bolney Bubbly, Bolney Esate - Sussex, England

Scallops

Seared Orkney scallops, Scarborough crab, mac 'n' cheese, Romanesco,
crab shell oil
Coastal Gin, Fever Tree Mediterranean Tonic

Marathon Bar

Amaretto Sour

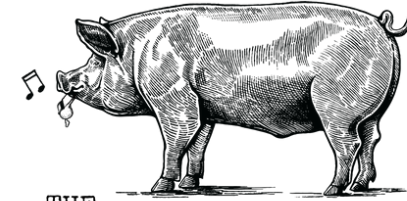
Six Course Lunch £35, Drinks Flight £30

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



THE Pig & Whistle

Pescatarian Six-Course Lunch Menu

Canapés of Mushroom Parfait

Pickled enoki, sauerkraut, blackberry ketchup
Bellini, peach purée, Bolney Prosecco Pure - Venezia, Italy

Monkfish Scampi

Chip shop curry mayonnaise, scraps, pickled onion
Humber Bitter

Chickpea

Hummus, roasted red pepper, baba ganoush
Cabernet Sauvignon, Kingston Estate - Coonawarra, Australia

English Caesar

Lincolnshire baby lettuce, salad cream, farmhouse bloomer croutons, Yorkshire
pecorino, sunflower and nettle pesto
Bolney Bubbly, Bolney Esate - Sussex, England

Scallops

Seared Orkney scallops, Scarborough crab, mac 'n' cheese, Romanesco,
crab shell oil
Coastal Gin, Fever Tree Mediterranean Tonic

Marathon Bar

Amaretto Sour

Six Course Lunch £35, Drinks Flight £30

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide