

## THE POTTED PIG

Sourdough & Crackling Butter 4.5

### Starters

Potted Pig, Pickles, Toasted Sourdough	8
Fishcake, Pea & Mint, Kale, Pickled Fennel	8
Smoked Chicken, Pancetta & Spinach Risotto	8.5
Cured Salmon, Squid Ink Tapioca Crisp, Wasabi & Ginger	8.5
Heritage Tomato Salad, Plum, Whipped Feta, Dukkah (v)	8

### Mains

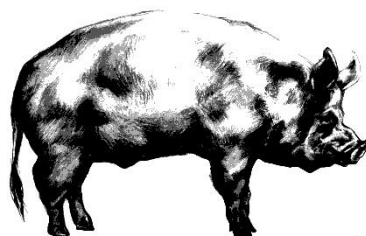
Pork Tenderloin, Pig Cheek, Fennel & Apple Puree, Chard, Crackling	26
Monkfish, Samphire, Potato Cake, Chorizo Puree	26
Rack of Lamb, Croquette, Celeriac Puree, Chimichurri, Redcurrant	29
10oz Rib Eye, Peppercorn Sauce, Blue Cheese Rosti, Mushroom	30
Beetroot & Truffle Terrine, Beetroot Puree, Greens (v)	18
Ham Hock, Asian Slaw & Greens, and choice of 1 side ( <i>suits two</i> )	32

### Sides

Bacon Pommes Anna	5	Welsh Rarebit	5
Mixed Greens	5	Garlic New Potatoes	4

Should you have any allergies or intolerances please make our staff aware when ordering. While all necessary care is taken, unfortunately we are unable to completely guarantee the absence of nuts or other allergens in our dishes. Please be aware that we use pork products in many of our dishes & game birds may contain shot. A discretionary service charge will be added to every table.

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### Desserts

Whipped White Chocolate Cheesecake, Passion Fruit, French Meringue	8.5
Dark Chocolate Delice, Honeycomb	8.5
Pimm's & Gin Jelly, Cucumber Granita, Strawberry	8.5
Lemon & Raspberry Posset, Meringue, Ginger Crumb	7.5
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (v)	7.5
Cheeseboard   Snowdonia Black Bomber, Perl Las, Perl Wen & Celtic Promise	11

### After Dinner Drinks

<b>Portobello Road Sloe &amp; Blackcurrant Gin</b> (25ml)		5
A botanically intense version of the classic London Dry, then expertly blended with Italian cherry, French blackcurrant and sloe berries from Burgundy.		
<b>Umeshu - Plum Saké</b> (75ml)	<b>Akashi-Tai, Akashi, Japan</b>	9
'Umeshu' is a style of plum liqueur that is made using Japanese Sake as a base. This particular expression boasts soft notes of ripe stone fruit, with hints of jasmine and blossom towards the end. A delicate but decadent end to an evening. Thoroughly enjoyable.		
<b>Late harvest Viognier, Munari</b> (75ml)	<b>Heathcote, Australia 2019</b>	10
Banana, mandarin, citrus peel with hints of spice.		
<b>Petit Manseng, Cabidos</b> (75ml)	<b>Vin de Pays des Pyrenees-Atlantiques</b>	7.5
A wine with powerful aromas of quince and tropical fruits. A fresh acidity offsets the sweetness.		
<b>Botrytis Riesling, Hollick</b> (75ml)	<b>Coonawarra, Australia</b>	6
A delicate balance of minerality and acid. With light ginger notes, this dainty-but-sweet Riesling finishes drier than expected, with departing hints of lime and marmalade.		
<b>Ruby 'Dum' Port, Dirk Niepoort</b> (75ml)	<b>Porto, Portugal</b>	7.5
Dark red colour, with a seductive rich perfume of ripe plums and cherries. On the palate, complex, with a good structure and a long lingering finish.		

### Spiked Coffees

<b>Red Velvet Espresso Martini</b>	9
Ruby Port   Coffee Liqueur   Espresso   Extra Virgin Olive Oil	
<b>Irish Coffee</b>	7.5
Slane Irish Whiskey   Espresso   Demerara Sugar   Brandy cream	

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