

The Artful Salt Pigs Pre Booked Dinner Menu.

Starters.

Salt pig soup.....freshly made soup garnished with croutons, herb oil & pea shoots with warm ciabatta (Ve)

Pan fried real cure chorizo.....Dorset made chorizo sausage pan fried & finished with local honey & balsamic (gf/Df)

Poole harbour clam chowder.....local clams in a hearty salt pig bacon, parsley potato & cream sauce with sea salt & cracked pepper crostini's

Mains.

Smoked trout & I.O.W tomato smokie.....locally smoked chalked stream trout poached in cream with seeded mustard & I.O.W tomato topped with coastal cheddar with green bean orange and hazelnut salad & warm ciabatta

Our own mangalitsa pork steak..... charred on the grill, with dauphinoise potatoes, roasted root vegetables with honey, sesame & caraway, homemade sage & onion stuffing, Dorset cider jus & real crispy crackling (gf)

Chickpea lentil & mango Balti.....chefs own recipe with a blend of authentic spices served with a basmati rice salad, coriander flat bread & curried coconut dressing

Dessert.

Shanty spiced rum charred Pineapple steak.....with cinnamon crumb & coconut sorbet (Ve/Df)

Blueberry & White chocolate creme brûlée.....biscotti biscuit

Warm Hazelnut & bitter chocolate Salt Pig brownie.....Purbeck salted caramel ice cream & chocolate soil

Gf-Gluten free, Df-Dairy free, Ve-Vegan.

Please let us know of any other dietary requirements & we will be happy to do our best to accommodate your needs.

