

### Salt Pig rarebit

Toasted ciabatta with a mix of Dorsetshire sauce, Black crow ale, English mustard, Coastal cheddar & Dorset smoked red topped with lardons of Salt pig cured bacon, poached egg & fresh chives  
£9.50

### Foragers rarebit

Toasted ciabatta with a mix of Dorsetshire sauce, Black crow ale, English mustard, Coastal cheddar & Dorset smoked red topped with forest mushrooms toasted pumpkin seeds & truffle oil  
£8.25

### Salt Pig smoked trout kedgerree

Salt pig home smoked piddle trout with a Cedar Organic egg, shallots & basmati rice in a lightly curried creamy sauce with garden peas  
£10.50

### Garden kedgerree

Broccoli, baby leaf spinach, forest mushrooms shallots & basmati rice lightly curried with almond milk & toasted almonds  
£9.50 (vegan)



### Breakfast from The Salt Pig

Bringing Purbeck to your plate!

Monday-Sunday 8am-11am

### Salt pig full English

Our own cured bacon, Purbeck Porker sausage, field mushroom, Isle of Wight tomato, salt pig beans, sauté potatoes, 2 fried Cedar Organic eggs & buttered granary toast  
£11.95

### Veggie full English

Salt pig beans, field mushroom, Isle of Wight tomato, sauté potatoes, 2 fried Cedar Organic eggs & buttered toast  
£9.95

### Smashed avocado

Toasted granary bread, confit tomato, smashed avocado topped with a poached egg  
£8.95

### On toast...

Choose from cedar organic eggs scrambled or poached on buttered toast  
£6.50  
add bacon £1.50

### The Salt Pig butties

warm ciabatta filled with Salt Pig cured bacon  
Or  
Purbeck Porker sausage  
Or  
Cedar Organic eggs  
£6.50  
Add an extra filling of Isle of Wight tomato, field mushroom or Cedar Organic egg £1.50 each

### Who doesn't love a waffle?!...

Belgium style sugar waffles with Bacon & syrup  
Or  
warm hazelnut & chocolate spread  
£6.50

## About Our Meat...

### The Beef...

...we source conservation grazed traditional breed beef from around Purbeck, including White Park, Red Devons, Longhorns and Herefords that graze the pastures heaths and woods throughout the Purbecks. We dry age all our beef for 28 days before our butchers retail it.

### The Lamb...

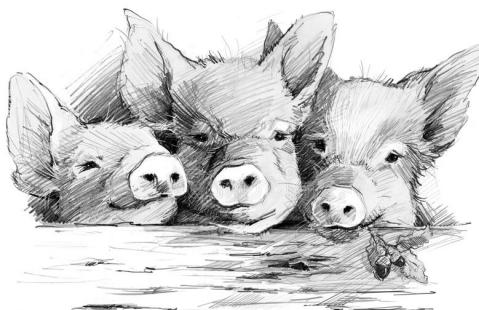
...we use Tyneham valley lamb from Julian Cranton at Steeple Lease Farm. Julian's sheep graze the rolling hills throughout Tyneham & Kimmeridge.

### The Pork...

James rears our rare breed pigs, predominately Mangalita and Berkshire thus providing a slow grown rich dark, well fattened pork, delicious for all cuts as well as our sausages and bacon. The Pigs are all across Purbeck, many of which are involved in land restoration and conservation work with RSPB and National Trust.

### The Game...

The venison, partridge & Pheasant are sourced from local shoots; selecting the best in season produce for our counters



## Live Local, Eat Local, Buy Local...

The Salt Pig in Wareham was established in 2010 by James Warren and he opened our second premises, The Salt Pig Too in Swanage in 2018. Both premises comprise of an urban farm shop, butchery, fishmongers, and a café. In 2021 we added two more small cafés, one at Careys Secret Garden and the other a pop-up at Tyneham Village.

We also provide outside catering for events and weddings.

We are lucky to have a wealth of experienced and knowledgeable team members throughout our shops and we strive to make your salt pig experience one to remember.

## Seafood @ The Salt Pig...

From The Happy Hooker, Ian & Anne provide us with some of the best line caught fish that can be found within the Purbecks. Nick 'The Fish' Ford, the last of the fishermen to launch out of Kimmeridge Bay, catches our Crabs, lobsters, and fish. Alex, from Dorset Oysters, fishes our shell fish caught in Poole Bay.

We only use fish from local day boats, such as Chris Hubbard, whose catches are brought directly into our shops, resulting in no merchants being involved in our supply chain!

Provenance, quality and value are all important to us, as we try to put people back in touch with where their food comes from and how it is produced.

.....

Visit us on:

[www.thesaltpig.co.uk](http://www.thesaltpig.co.uk)

Follow us on: @The\_Salt\_Pig



Have you discovered the secret garden yet?



scan me